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Recipe:
Prekmurian layer cake



Ingridients:
500 g flour
2 x eggs
1 x teaspoon lemon juice
3 dl lukewarm water
1 x pinch of salt
3 x tablespoons oil
200 g ground poppy seeds
15 x tablespoons sugar
1 x packet vanilla sugar
4 dl milk
300 g low-fat cottage cheese
5 x tablespoons raisins
1 dl sour cream
2 x tablespoons rum
200 g ground walnuts
1 x packet vanilla
1 x teaspoon ground cinnamon
700 g apples
1 x teaspoon ground cinnamon
1 x tablespoon grated lemon zest
10 x tablespoons butter
1 dl sour cream

Difficulty:

General description and procedure:

- Prepare a bowl and add the sifted flour. Make a well in the center and add the following ingredients: 500 g flour, 2 eggs, 1 teaspoon

lemon juice, 3 dl lukewarm water, 1 pinch of salt, 3 tablespoons oil. Knead the dough for stretching, and soak the raisins in rum.

- Take a smaller bowl and pour in 3 dl of milk, which you bring to a boil. Then take another smaller bowl, add the poppy seeds, and pour over them 1 dl of hot milk. Sweeten the poppy seeds with vanilla sugar and regular sugar 5 tablespoons of sugar and 1 packet of vanilla sugar.

- Next is the preparation of the cottage cheese. Place the cottage cheese in a bowl and crumble it well with a fork, then add 1 egg, 1 dl sour cream, 2 tablespoons sugar, and the raisins soaked in rum. Mix everything well.

- In a separate bowl, place the walnuts, pour over them 2 dl of hot milk, and sprinkle with 5 tablespoons sugar, 1 packet of vanilla sugar, and 1 teaspoon of ground cinnamon. Mix all the ingredients well. Stir until you get a creamy mixture.

- Prepare the apples by washing them well and drying them. Once peeled, grate them and place them in a bowl. Sprinkle the apples with sugar, then prepare a pan with a tablespoon of butter. Add the apples to the pan and cover with a lid. Let them cook covered for about 6 minutes, then add lemon zest and cinnamon. Mix everything well. In a small bowl, melt 5 tablespoons of butter, and preheat the oven to about 185°C.

- Roll out the dough and stretch it thin. If thicker edges appear, cut them off. Cut the dough into 6 equally sized pieces. The size should be such that it fits the baking pan you have chosen. Grease the pan with butter and place the first layer of dough in it, which you brush with melted butter. Repeat the process so that you have 2 layers of dough. On this layer, spread the poppy seed filling and cover it with dough. Brush the dough again with melted butter. Spread the cottage cheese filling on top and cover it with dough again. Also brush this layer with melted butter, and then spread the walnut filling on top. Follow with another layer of dough, which you brush with melted butter, and add the apple filling. For the last layer of dough, which has been brushed with melted butter, pour sour cream on top. Once finished, place the gibanica in the oven and bake for about an hour.

- Once the gibanica is baked, take it out and let it cool down completely. Once cooled, cut it into pieces and serve.