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# Poppy Seed Torte

*Dian Eggert*

*Nettles Island Cooking in Paradise - 2014*

**2 cups flour**  
**2 tablespoons sugar**  
**2 sticks butter**  
**1/2 cup pecans, chopped**  
**1 1/2 cups milk**  
**1/2 teaspoon salt**  
**5 egg yolks**  
**1 cup sugar**  
**2 heaping tablespoons cornstarch**  
**1 teaspoon vanilla**  
**1 package gelatin**  
**1/4 cup water**  
**5 egg whites, beaten until stiff**  
**1/2 cup sugar**  
**1/4 cup poppy seeds**

In a bowl, mix the flour, sugar, butter and pecans. Press into a 9x13 inch pan.

Bake in a preheated 375 degree oven for 20 minutes. Cool and set aside.

In a saucepan, mix the milk, salt, egg yolks, sugar and cornstarch. Cook to create a custard. Add the vanilla.

Dissolve the gelatin in 1/4 cup of water. Add to the cooled custard. Fold in the egg whites and 1/2 cup of sugar. Pour into the baked crust.

Refrigerate.

## **Dessert**

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*Per Serving (excluding unknown items): 6015 Calories; 277g Fat (41.1% calories from fat); 84g Protein; 808g Carbohydrate; 17g Dietary Fiber; 1610mg Cholesterol; 3526mg Sodium. Exchanges: 29 Grain(Starch); 4 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 52 1/2 Fat; 23 Other Carbohydrates.*