

## Bake and Decorate

### Orange & Almond Poppy Seed Cake

This cake is from the kitchen of Corinna, one of the best cake makers and decorators I have ever taught.

#### Ingredients:

200g Butter, softened

3 Eggs

1 1/2 cups Self-raising flour, sifted

1 tbs Orange zest

1/2 cup Orange Juice

1/3 cup Poppy seeds

3/4 cup Buttermilk

1 cup Caster sugar

1 cup Almond meal

#### Syrup:

1 1/2 cups Caster sugar

1 cup Water

1 cup Orange juice

1/4 cup Orange zest

Thickened cream to serve

#### Directions:

Prepare tin by using **Le Kitchen's cake release**, grease a 8x3" square cake tin.

Combine poppy seeds and buttermilk in a small **Mason and Cash** mixing bowl, cover and stand for 30 minutes.

Beat butter, sugar and orange zest until light and fluffy.

Beat in the eggs one at a time.

Fold in the flour and poppy seed mixture in 2 batches.

Turn oven on to 170c.

Pour mixture into prepared tin.

Bake for 1 hour or until cooked in the centre when tested with a skewer.

**Syrup:** Combine sugar, water, orange juice and zest into a heavy based saucepan. stir over medium heat until sugar has fully dissolved. bring to the boil then reduce heat and simmer, uncovered for 15 minutes or until the syrup has thickened slightly.

Drizzle half of the hot syrup over the cooled cake, reserving the rest of the syrup.

Serve cake with thickened cream and remainder of the syrup.

*Corinna's tips: If you don't have a cake skewer on hand to test if cakes are cooked, use an uncooked strand of spaghetti*