



# ORANGE POPPYSEED CAKE

## INGREDIENTS

125ml orange juice (approximately 2 oranges)  
½ cup (130grams) natural yoghurt  
15grams poppy seeds  
250grams unsalted softened butter  
1 ¼ cup (270grams) caster sugar  
2 tablespoons orange rind  
4 eggs  
2 ¼ cup (340grams) plain flour  
2 ½ teaspoons baking powder  
1 cup (150grams) pure icing sugar  
1 tablespoons orange juice

## METHOD

1. Preheat the oven at 180 degrees Celsius.
2. Grease baking tins with canola oil.
3. Combine juice, yoghurt and poppy seeds into a bowl.
4. Beat the butter, sugar and orange rind in a large bowl until pale and creamy. Add eggs one at a time until just combined. Beat well after each egg is added.
5. Sift flour and baking powder over the egg mixture. Add the yoghurt mixture and stir with a large spoon to fold until just combined.
6. Spread mixture into pans and bake for 40 minutes.
7. Frosting: Sift icing sugar into a bowl and gradually add orange juice until mixture is smooth and spreadable.