

Orange and Poppy seed Syrup Cake

Ingredients:

- 1/3 cup poppy seeds
- ¼ cup milk
- 185g butter, softened
- 1 tablespoon finely grated orange rind
- 1 cup caster sugar
- 3 eggs
- 1 ½ cups self raising flour
- ½ cup plain flour
- ½ cup fine polenta
- ½ cup orange juice



Orange syrup

- 1 cup caster sugar
- 2/3 cup orange juice
- 1/3 cup water

What to do:

- 1) Grease a deep cake pan and line base with baking paper.
- 2) Preheat oven to 180c.
- 3) Combine seeds and milk in a bowl and stand for 20mins.
- 4) Beat butter, rind and sugar with an electric mixer until light and fluffy.
- 5) Add eggs, one at a time, beating slowly until just combined between additions.
- 6) Stir in flours, polenta, juice and milk mixture.
- 7) Spread into prepared pan.
- 8) Bake in oven for about 50mins.
- 9) Make orange syrup.
- 10) Combine ingredients in saucepan.
- 11) Stir over heat without boiling until sugar is dissolved.
- 12) Simmer for 2mins without stirring, transfer to heat proof jug.
- 13) Stand cake in pan for 5mins then turn onto wire cooling rack.
- 14) Drizzle hot orange syrup over cake and serve.