

Orange & Poppy Seed Cake

Servings: 8-10

Prep Time: 15min

Cook Time: 25min



Ingredients

- 125g butter
- 200ml sugar
- 3 extra large eggs, separated
- 500ml cake flour
- 15ml baking powder
- 200ml orange juice
- 30ml sherry
- 60ml poppy seeds
- 60ml sugar
- **Icing:**
- 500ml icing sugar
- 60ml orange juice

Directions

1. Cream butter and sugar well together
2. Add egg yolks and beat well until light and fluffy
3. Sift flour and baking powder and add alternately with the orange juice. Add sherry
4. Gradually add the poppy seeds to mixture while beating well
5. In a separate bowl, whisk the egg whites and 60ml sugar until soft peak stage. Fold egg whites into the poppy seed mixture
6. Pour mixture into a round 23cm loose-bottomed cake tin
7. Bake in a preheated oven at 160 degrees C for 25min
8. Turn out onto a wire rack to cool
9. **For icing:** Mix ingredients until just smooth and pour over cake when cooled completely