



Orange & Poppy Seed Cake

What to collect	
Ingredients	Equipment
½ cup fresh orange juice	juicer
½ cup Greek yoghurt	zester
¼ cup poppy seeds	electric mixer
250g butter, at room temperature	small bowl
¾ cup caster sugar	large metal spoon
2 tablespoons finely grated orange rind	kugelhopf pan
4 eggs	metric measuring cups/spoons
2 ¼ cups plain flour	
2 ½ teaspoon baking powder	
Rind of 1 orange	

What to do

1. Preheat oven to 160C. Grease a kugelhopf pan.
2. Combine orange juice, yoghurt & poppy seeds in a small bowl.
3. Use an electric beater to beat the butter, caster sugar and orange rind in a large bowl until pale & creamy. Add the eggs one at a time, beating well after each addition until just combined.
4. Sift flour and baking powder over the egg mixture. Add the yoghurt mixture and use a large metal spoon to fold until just combined. Spoon mixture into prepared tin and smooth the surface.
5. Bake in oven for 1 hour.