Orange Poppy Seed Cake

This cake is an old recipe that I use to make about 30 years ago. It serves at least 8 to 10 people. I like to use a bunt tin for this cake

Ingredients:

250 grams butter, softened
1 cup caster sugar
3 eggs
1 orange (rind)
2¾ cups self-raising flour
100 grams poppy seeds
1 cup milk

Syrup

4 whole cloves
Juice of 2 oranges
juice of 1 lemon
¾ cup raw sugar
1 cinnamon stick

Method:

1. Preheat oven to 180˚C

2. Grease a 22cm spring form tin or cake tin and line the base with baking paper.

3. Cream butter and sugar.

4. Add eggs one at a time then add the orange rind.

5. Add the flour, poppy seeds and milk and mix well.

6. Spoon the mixture into the cake pan and smooth the surface.

7. Bake for 55-60 minutes or until a skewer inserted into the centre comes out clean. Leave the cake in the tin. pour the prepared cooled syrup onto the hot cake.

8. For the syrup, combine all the ingredients into a small saucepan. Boil gently until the sugar has just dissolved.

9. Pour the prepared cooled syrup onto the hot cake or hot syrup on cooled cake.