



PREP: 45 min
COOK: 50 min
SERVES: 12-14

Naked Orange Poppy Seed Cake with Vanilla Buttercream

This beautiful cake has a heavenly vanilla-scented frosting and beautiful moist crumb thanks to the addition of sour cream in the cake mixture. It's wonderful for birthdays and special afternoon teas.

Ingredients

Orange Poppyseed Cake

Melted butter, to grease
3 tbsp orange zest (approx 1 orange)
1/2 cup orange juice (approx 2 oranges)
3 tbsp poppy seeds
1/2 cup (125g) sour cream
250g butter, softened
1 cups (300g) caster sugar
2 tsp Queen Finest Vanilla Extract, Madagascar
4 large eggs

Method - Cake

STEP 1

Preheat oven to 160°C (fan forced). Grease and line the base and sides of 2 x 20cm deep round cake tins with butter and baking paper.

STEP 2

Sift together flour and baking powder. Set aside.

STEP 3

Mix together orange juice, poppy seeds and sour cream, set aside.

STEP 4

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Ingredients

2 cups (350g) plain flour
3 tsp baking powder

Candied Orange Peel

Orange peel from 2 oranges
1 cup (220g) caster sugar
1 cup (250ml) water

Buttercream

250g butter, room temperature
3 cups (450g) icing sugar, sifted
2 tsp Queen Finest Vanilla Extract,
Madagascar

Method - Cake

Using a stand of hand mixer, cream together butter, sugar, Vanilla Extract and orange zest. Add eggs, one at a time, beating well after each addition. Add half the flour mixture and half of the sour cream mixture, mixing on low until just combined. Repeat with remaining flour and sour cream mixture.

STEP 5

Divide the cake mixture evenly between the prepared cake tins. Bake for 45-50 minutes or until an inserted skewer comes out clean. Allow to cool in tins for 10 minutes before inverting onto a wire rack to cool completely.

Method - Candied Orange Peel

STEP 1

Combine sugar and water in a small saucepan over a low heat until the sugar has dissolved. Add orange peel bring to a simmer. Simmer for 12-15 minutes. Transfer peel to a wire rack, reserving the syrup.

Method - Buttercream & Assembly

STEP 1

Cream the butter, icing sugar and Vanilla Extract until light and fluffy (approx 5 minutes).

STEP 2

Slice the two cakes into 4 layers. To assemble, place the first layer on a serving plate or cake stand. Spread with some of the buttercream and then top with the second layer. Repeat with remaining layers. Spread a thin layer of buttercream around the outside of the cake, spreading the remaining buttercream on top. Top with candied orange peel and drizzle with some of the syrup just before serving.

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