

Orange and Poppy Seeds Cake



🍷 For 1 L plumcake mold

Ingredients

250 gr flour "00"
150 gr cane sugar
100 ml milk
90 g butter
2 eggs
30 gr of poppy seeds
the grated zest of 2 organic oranges
8 gr baking powder

To garnish

zest of 2 organic oranges | 3 tablespoons of cane sugar | 1
tablespoon of lemon juice

Method

Working butter softened at room temperature with sugar, add eggs and continue working. Add the milk and then the flour sifted with baking powder, mix everything and finally add the poppy seeds and orange rind. Pour into a buttered mold, bake at 180° for 35 - 40 minutes, until it is golden. Remove from the oven, let cool on a grid and in the meantime, prepare the orange zest in the following way: Wash the oranges with a sponge, cut off the peel, remove the white part as possible and cut its to the julienne. Dissolve the sugar with the lemon juice in a frying pan and put in the orange zest, cook for few minutes until they are translucent. Allow to cool slightly and pour over the cake.