

Orange & Poppyseed Cake

This orange & poppyseed cake recipe is perfect for cakes that need a bit more structure.

The texture of this cake is soft and tender, but the crumb is tight, making it great for stacking and holding the weight of fondant, buttercream, or ganache. The added almond meal keeps the cake tender and stops it from going dry.

This cake is always better the next day. I cool the cake upside down in the tin, on a cooling rack until completely cool, then wrap tightly in cling film. This allows the structure of the cake to set and develop. I recommend slicing and filling the cake the day after baking.

The cakes can be stored, wrapped at room temperature for 2-3 days. (In the summer months, I tend to store in the fridge or freeze until needed.)

The recipe below is based on a round cake and makes batter for 1x 6" tin.
All ingredients are measured in grams unless otherwise stated.

Orange & Poppyseed Cake

125 g soft unsalted butter
125 g caster sugar
1 tsp vanilla
pinch salt
Zest from 1 large orange
50 g Breakfast marmalade
100 g eggs (2 extra-large)
25 g poppy seeds
75 g almond meal
75 ml orange juice (pulp-free, bottled)
100 g self-raising flour
60 g plain flour

Spiced Orange Syrup

120 g Orange juice (pulp-free, bottled)
120 g Caster sugar
1 Star anise
2 Cinnamon quills
1/4 tsp ground nutmeg

You will need:

Stand mixer or food processor
Paddle (K) attachment
Spatula
Mixing bowls
Digital scales
Cake or cupcake pan
Baking paper or paper cases

For the syrup:

Stovetop or heat element
Small saucepan
Sieve



Orange & Poppyseed Cake - Method

Pre-heat oven to 150 / 160 degrees C (this will vary slightly depending on your oven)

Grease and line your selected cake pans with baking paper across the base and around the sides of the tin

Weigh all ingredients beforehand, so everything is ready to go; this will help the recipe come together quickly and make it less likely to accidentally skip or miss an ingredient.

Wash, dry, and zest one large or two medium oranges for large cakes, a more intense flavour, and multiple batters; you may require more.

Soften the butter if needed in short 7-8 second bursts in the microwave. The butter should be a soft and spreadable consistency similar to thick yoghurt or sour cream; the temperature of the butter should be about 22-23 degrees C.

Combine the softened butter, sugar, orange zest, salt, and vanilla into a mixing bowl and beat with a paddle (K beater) attachment until smooth, pale, and fluffy (approx. 3-4 minutes). The bowl may need to be scraped down with a silicone spatula throughout. Once the butter looks soft, pale & fluffy, add the marmalade and beat for a further minute until thoroughly combined.

Add the eggs into the butter mixture one at a time, beating well between each addition. Don't be alarmed if the mixture looks split or curdled at this stage; butter and the moisture in eggs naturally repel each other if the eggs are cold.

Add the poppyseeds and almond meal at this stage, mix well to incorporate.

Begin by adding 1/3rd of the flour at a time, beat well to combine before adding the orange juice. Alternate between additions of flour and juice until completely added and incorporated.

Spoon batter evenly into a cake pan and place it into a preheated oven.

Bake at a low temperature for between 60 and 90 minutes, the total baking time will depend on the size of the cake being made. Find my baking time suggestions on page 12.

As each oven can vary greatly in how they bake, following the next steps will help you determine when your cakes are baked and ready to come out of the oven. It's important to look for signs that your cake has baked completely before removing it from the oven; if your cakes are still wobbly or look raw, continue baking for a further 10 - 15 minutes before checking again.

For the syrup, combine the sugar, orange juice, and spices in a small saucepan stir well to combine, bring to the boil and simmer gently for 5 minutes. Remove from heat and leave the syrup to steep for 30 or 40 minutes before straining. Store strained syrup covered in the fridge for 2-3 weeks. May require heating again before use.

