

Poppy Seed Cake

Yield:

Prep time:

Total time:

Ingredients

3 cups plain flour
1 1/2 tsp salt.
1 1/2 tsp baking powder
2 1/4 cups sugar
3 eggs
1 1/2 cups milk
1 cup oil
1 1/2 tsp vanilla essence
3 tbs poppy seeds
1 1/2 tsp almond essence

Syrup

1/4 cup orange juice
3/4 cup sugar
1/2 tsp vanilla essence
1/2 tsp almond essence

Directions

1. Preheat oven to 160 C
2. Combine flour, salt, baking powder and sugar. Set aside.
3. Beat eggs, add milk, oil, vanilla, almond essence, poppy seeds.
4. Add flour and beat for 2 mins
5. Pour into 2 loaf tins and bake at 160 for approx 1 hour
6. Remove from oven and while still hot pour over syrup.
7. Allow to cool slightly, then remove from pans and cool on a rack

Syrup - combine

Special Directions or Diet Information

(the original recipe had 1tsp "butter flavouring" in cake and 1/2 tsp in the syrup)

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