Orange Poppy Seed Cake

Ingredients from OUR garden:

- Eggs – 2

Other ingredients:

- Butter
- Orange – 1
- Poppy seeds
- Icing sugar
- Caster sugar
- Self.R Flour
- Low-fat milk

Equipment needed:

- Scales
- Knife
- Small sieve
- Rectangle baking pan
- Small bowl
- Grater
- TBS
- Skewer
- Kitchen mixer
- Baking paper
- Measuring cup
- Wire rack

Method:

1. Measure 50g butter on scales – cut into cubes – place in small bowl – melt in microwave.
2. Zest 1 orange on small rough side of grater.
3. Preheat oven to 180C – line baking pan with baking paper.
4. Place butter and orange sext in mixing bowl.
5. Measure 1 cup of caster sugar into mixing bowl.
6. Crack 2 eggs into the small bowl, pour into mixing bowl.
7. Measure 1 cup of self-raising flour into mixing bowl.
8. Measure 1/3 cup milk into mixing bowl. Turn mixer until all ingredients are combined.
9. Pour mixture into prepared pan. Smooth top.
10. Bake for 35 minutes – or until skewer comes out clean.
11. Remove from oven, stand in pan for 5 minutes.
12. Remove from pan and place on wire rack.
13. Dust with icing sugar, use small sieve and ½ TBS icing sugar.

Focus keeper:_____________________________

Quiet Captain: ___________________________

Materials Monitor: ________________________