WHOLE ORANGE AND POPPY SEED CAKE WITH GLACÉ ICING

This cake is so moist and architecturally beautiful to look at, that I decided an icing or frosting wasn't necessary. You could easily whip up a quick glacé icing with some icing sugar and fresh orange juice if you wanted. I baked this cake in an ornate cathedral style Bundt pan, making it the perfect centrepiece for an afternoon tea. - Adam

PREPARATION AND COOKING TIME **2 HOURS**
(+ COOLING TIME)

SERVES **12**

GF FC BC DC

2 medium sized oranges (480g), washed and scrubbed well

¼ cup (40g) poppy seeds

¼ cup (60ml) milk

100g (3 ounces) butter, softened

1 cup (220g) caster sugar

1 teaspoon baking powder

5 eggs, beaten

2 cups (240g) almond meal

¼ cup (30g) custard powder (gluten free)

Glacé icing

1½ cups (240g) icing sugar

20g (¾ ounce) butter, softened

2 tablespoons orange juice

> **TIP**
>
> This cake is lovely with a white or dark ganache if using it underneath fondant. You could also add lemon zest for a sharper taste.

1 Preheat oven to 180°C/350°F. Grease a 10 cup (2.5 litre) capacity Bundt pan.

2 Using a fork, pierce the skins of both oranges all over. Place oranges in a small saucepan and cover with cold water. Bring saucepan to a boil. Boil covered for 1 hour, drain and cool.

3 Cut oranges in half and place into the bowl of a food processor. Pulse until oranges until finely chopped.

4 Combine poppy seeds and milk in a small bowl and set aside for 30 minutes.

5 Beat butter and sugar with an electric mixer until light and fluffy. Stir in baking powder, eggs, almond meal and custard powder along with the poppy seeds and oranges until well combined.

6 Pour mixture into the prepared pan. Bake cake for 1 hour or until a skewer inserted into the centre comes out clean. Stand cake in pan for 20 minutes before turning out onto a wire rack to cool completely.

7 To make the glacé icing, combine the sifted icing sugar and butter in a heat-proof bowl over a bain-marie. Add enough of the juice to achieve a spreadable consistency; remove from heat as soon as this stage is reached. Top the cake with icing straight away.