

orange and poppy seed cake recipe

Orange and Poppy Seed Cake Recipe: A Delightful Citrus Treat

orange and poppy seed cake recipe is a classic combination that brings together the bright, zesty flavor of fresh oranges with the subtle crunch and nutty taste of poppy seeds. This cake is not only visually appealing with tiny black specks of poppy seeds throughout its soft crumb, but it also offers a wonderful balance of flavors that make it perfect for any occasion—from a cozy afternoon tea to a festive celebration. If you're looking for a recipe that's both simple and impressively delicious, this orange and poppy seed cake recipe will quickly become a favorite in your baking repertoire.

Why Choose an Orange and Poppy Seed Cake?

The marriage of citrus and poppy seeds has been beloved in baking traditions across many cultures. Orange provides a bright freshness, packed with natural sweetness and a hint of tanginess, that elevates the overall flavor profile. Meanwhile, poppy seeds add more than just texture; their subtle nuttiness complements the citrus perfectly and also contributes to the cake's visual appeal.

This cake is versatile—it can be served plain, dusted with powdered sugar, or glazed with an orange-infused icing for an extra burst of flavor. It's a crowd-pleaser because it's neither too sweet nor too dense, appealing to those who enjoy a light yet flavorful dessert.

Key Ingredients for a Moist and Flavorful Orange and Poppy Seed Cake

Getting the right ingredients and their quality is essential for baking a cake that truly shines. Here's

what you'll need and why each ingredient matters:

Fresh Oranges and Zest

Using fresh oranges is crucial because they provide natural juice and zest that infuse the cake with authentic citrus flavor. The zest contains essential oils that are more aromatic than the juice alone, so don't skip this step. Organic oranges are preferable to avoid any wax or pesticide residues on the peel.

Poppy Seeds

Poppy seeds add a delightful crunch and subtle flavor. Toasting them lightly before adding to the batter can enhance their nuttiness, but this step is optional. Be mindful of the quantity; too many poppy seeds can overwhelm the cake's texture.

Flour and Leavening Agents

All-purpose flour is typically used to provide structure, while baking powder or baking soda helps the cake rise. For a lighter crumb, some recipes incorporate cake flour or cornstarch, but all-purpose works well for beginners.

Butter and Sugar

Butter lends richness and moisture, while sugar balances the tartness of the orange. Using unsalted butter allows you to control the saltiness in the recipe.

Eggs

Eggs bind the ingredients and contribute to the cake's tenderness and rise. Room temperature eggs incorporate better into the batter, ensuring even texture.

Additional Flavor Enhancers

Vanilla extract can be added to round out the flavors, and a pinch of salt helps bring everything together.

Step-by-Step Orange and Poppy Seed Cake Recipe

Here's a straightforward guide to making this delightful cake at home.

Ingredients

- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 tablespoon poppy seeds
- 1 cup granulated sugar
- ½ cup unsalted butter, softened
- 2 large eggs
- Zest of 2 oranges

- ½ cup fresh orange juice (about 2 oranges)
- 1 teaspoon vanilla extract
- Optional: powdered sugar or orange glaze for topping

Instructions

1. **Preheat the oven to 350°F (175°C).** Grease and flour an 8-inch round cake pan or line it with parchment paper.
2. **Mix dry ingredients:** In a medium bowl, sift together the flour, baking powder, baking soda, and salt. Stir in the poppy seeds and set aside.
3. **Cream butter and sugar:** In a large bowl, beat the softened butter and sugar until light and fluffy using an electric mixer or stand mixer.
4. **Add eggs and flavorings:** Beat in the eggs one at a time, ensuring each is fully incorporated before adding the next. Mix in the orange zest and vanilla extract.
5. **Combine wet and dry ingredients:** Gradually add the dry ingredients to the butter mixture, alternating with the orange juice. Start and end with the dry ingredients, mixing gently until just combined. Avoid overmixing to keep the cake tender.
6. **Pour the batter** into the prepared pan and smooth the surface.
7. **Bake** for 35-40 minutes, or until a toothpick inserted into the center comes out clean.
8. **Cool the cake** in the pan for 10 minutes, then transfer to a wire rack to cool completely.

9. **Optional icing:** For an extra citrus punch, prepare a simple glaze by mixing powdered sugar with fresh orange juice and drizzle over the cooled cake.

Tips for Perfecting Your Orange and Poppy Seed Cake

Baking is both an art and a science, so these tips will help ensure your cake turns out just right.

- **Use room temperature ingredients:** This helps everything blend evenly, resulting in a smoother batter and better rise.
- **Don't skip the zest:** The zest is packed with flavor and essential oils that elevate the cake's taste beyond just orange juice.
- **Measure flour correctly:** Spoon the flour into your measuring cup and level it off rather than scooping directly from the bag to avoid dense cakes.
- **Watch your baking time:** Since ovens vary, start checking the cake around 30 minutes to avoid overbaking, which can dry out the cake.
- **Customize your glaze:** Add a bit of orange liqueur or a pinch of cinnamon to the glaze for a unique twist.

Variations to Try with Orange and Poppy Seed Cake

Once you have the basic recipe down, experimenting with variations can keep this cake exciting.

Almond Orange Poppy Seed Cake

Add ½ cup of finely ground almonds or almond meal to the batter for a moist, nutty flavor that pairs beautifully with orange.

Orange Poppy Seed Bundt Cake

Use a bundt pan for a decorative shape and consider adding an orange glaze with candied orange peel on top for an elegant presentation.

Gluten-Free Orange and Poppy Seed Cake

Substitute all-purpose flour with a gluten-free blend to accommodate dietary needs without sacrificing flavor.

Orange Poppy Seed Muffins

Turn the batter into muffins for a portable breakfast or snack option. Bake at 375°F (190°C) for about 20 minutes.

Serving Suggestions and Pairings

This cake's bright and nutty flavors pair wonderfully with a variety of accompaniments.

- **Tea or coffee:** Serve alongside a cup of Earl Grey or a robust coffee to complement the citrus

notes.

- **Fresh berries:** A side of mixed berries adds a burst of color and freshness.
- **Whipped cream or mascarpone:** A dollop of lightly sweetened cream enhances the cake's moist texture.
- **Yogurt or citrus curd:** For a tangy contrast, serve with Greek yogurt or homemade orange curd.

Orange and poppy seed cake is a timeless recipe that offers a beautiful balance of flavors and textures. Whether you're an experienced baker or a beginner, this recipe is approachable and rewarding. The bright citrus notes combined with the subtle crunch of poppy seeds create an irresistible treat that's perfect for sharing with family and friends. So, next time you want to bake something special that's a little different, give this orange and poppy seed cake recipe a try—you might just find your new favorite dessert!

Frequently Asked Questions

What are the main ingredients needed for an orange and poppy seed cake?

The main ingredients typically include flour, sugar, eggs, butter or oil, orange zest and juice, poppy seeds, baking powder, and sometimes yogurt or milk for moisture.

How do you incorporate orange flavor into a poppy seed cake?

Orange flavor is usually incorporated by adding fresh orange zest and orange juice into the batter, which provides a natural citrus aroma and taste.

Can I use orange extract instead of fresh oranges in the cake?

Yes, orange extract can be used as a substitute, but fresh orange zest and juice are preferred for a more vibrant and natural flavor.

What is the best way to prevent poppy seeds from sinking to the bottom of the cake?

To prevent poppy seeds from sinking, you can toss them in a little flour before folding them into the batter, which helps them stay evenly distributed.

Is it possible to make an orange and poppy seed cake gluten-free?

Yes, by using gluten-free flour blends that are suitable for baking, you can make a gluten-free version of orange and poppy seed cake without compromising texture or flavor.

How long should I bake an orange and poppy seed cake?

Typically, the cake should be baked at 350°F (175°C) for about 45-55 minutes, or until a toothpick inserted in the center comes out clean.

Can I add a glaze or frosting to an orange and poppy seed cake?

Yes, a simple orange glaze made from powdered sugar and fresh orange juice complements the cake well. Cream cheese frosting is also a popular choice.

What texture should an orange and poppy seed cake have?

The cake should be moist and tender with a slight crunch from the poppy seeds, and a bright citrus flavor throughout.

Are there any tips for storing orange and poppy seed cake?

Store the cake in an airtight container at room temperature for up to 3 days, or refrigerate for up to a week. It can also be frozen for longer storage.

Additional Resources

Orange and Poppy Seed Cake Recipe: A Culinary Exploration of Flavor and Texture

orange and poppy seed cake recipe presents a delightful fusion of citrus brightness and subtle crunch, creating a sophisticated dessert that has captured the attention of bakers and food enthusiasts alike. This cake, celebrated for its moist crumb and aromatic profile, merges the zesty freshness of orange with the nutty textures of poppy seeds, offering a unique sensory experience. In this article, we will analyze the components that define this cake, explore variations in preparation, and assess its place in contemporary baking trends.

Understanding the Components of Orange and Poppy Seed Cake

At the core of any successful orange and poppy seed cake recipe lies the balance between its fundamental ingredients. The cake's flavor hinges on the integration of fresh orange zest and juice, which infuses the batter with natural citrus oils and acidity. This not only enhances taste but also contributes to the cake's overall moisture.

Poppy seeds, though small, play a crucial role in texture and visual appeal. Their mild, nutty flavor complements the citrus notes while adding a subtle crunch that contrasts with the cake's softness. Nutritionally, poppy seeds provide dietary fiber, calcium, and trace minerals, making their inclusion appealing beyond just flavor.

Flour, sugar, eggs, and fat (often butter or oil) form the cake's structural foundation. The choice between butter and oil can significantly affect the crumb; butter imparts richness and a tender crumb, whereas oil tends to produce a moister and denser cake.

Key Ingredients and Their Impact

- **Orange Zest and Juice:** Provides aromatic oils and acidity, intensifying flavor complexity.
- **Poppy Seeds:** Adds texture and visual interest, along with subtle, nutty undertones.
- **Flour:** Typically all-purpose flour is used, but alternative flours can modify texture and nutritional value.
- **Fat Source:** Butter versus oil choice influences moisture and crumb structure.
- **Leavening Agents:** Baking powder or baking soda aids in achieving optimal rise and lightness.

Recipe Variations and Techniques

The versatility of the orange and poppy seed cake recipe allows for numerous adaptations, catering to diverse dietary preferences and flavor profiles. Some bakers prefer adding yogurt or sour cream to enhance moisture and impart slight tanginess, which balances the sweetness.

In terms of citrus, while orange remains the classic choice, variations include substituting with lemon or lime for a sharper citrus punch. Additionally, incorporating candied orange peel or orange blossom water can elevate the cake's aromatic complexity.

Glazes and Frostings: Enhancing the Final Presentation

A common finishing touch is a simple orange glaze made from powdered sugar and fresh orange juice, which adds a glossy sheen and intensifies citrus flavor. Alternatively, cream cheese frosting infused with orange zest is favored for a richer, more indulgent option.

Some recipes also incorporate a drizzle of honey or a dusting of powdered sugar, which can subtly alter sweetness and texture without overpowering the base flavors.

Comparative Analysis with Similar Citrus Cakes

When placed alongside other citrus-infused cakes like lemon drizzle or grapefruit pound cake, the orange and poppy seed cake distinguishes itself through its textural dimension provided by poppy seeds. This additional crunch contrasts with the otherwise soft crumb, offering a more engaging mouthfeel.

Moreover, while lemon cakes often rely on sharp acidity, the orange variant tends to be sweeter and more aromatic, appealing to those who prefer a mellower citrus flavor. The inclusion of poppy seeds is less common in other citrus cakes, marking this recipe as unique.

Pros and Cons of Orange and Poppy Seed Cake Recipe

- **Pros:**

- Balanced flavor combining sweetness and citrus brightness.
- Textural contrast from poppy seeds enhances eating experience.

- Relatively simple ingredients, accessible for home bakers.
- Flexible recipe allowing for variations and dietary modifications.
- **Cons:**
 - Potential allergen risk for individuals sensitive to poppy seeds.
 - Requires precise balance; too much orange juice can affect cake structure.
 - Poppy seeds can clump if not evenly distributed, affecting texture.

Step-by-Step Preparation Insights

The preparation of an orange and poppy seed cake recipe demands attention to ingredient integration and baking parameters. Typically, the process begins with creaming butter and sugar to incorporate air, essential for a light texture. Eggs are then added gradually to ensure emulsification, followed by alternating additions of dry ingredients and orange juice.

Poppy seeds should be folded in gently to avoid breaking and ensure even distribution. Overmixing can develop gluten excessively, resulting in a tougher crumb, so mixing should be done just until combined.

Baking temperature is generally moderate, around 350°F (175°C), allowing the cake to rise steadily

without drying out. Testing for doneness with a skewer is recommended to prevent overbaking.

Tips for Enhancing Flavor and Texture

1. Grate fresh orange zest finely to maximize aromatic oils.
2. Toast poppy seeds lightly before use to deepen their nutty flavor.
3. Use room temperature ingredients to improve batter consistency.
4. Allow the cake to cool completely before glazing to avoid melting the topping.
5. Store the cake wrapped in plastic to maintain moisture.

The orange and poppy seed cake recipe remains a testament to the creative potential within classic baking. By combining simple ingredients with thoughtful technique, it offers a dessert that is both comforting and distinctive. Whether served as a teatime treat or a celebratory cake, its harmonious blend of flavor and texture continues to inspire culinary exploration.

[Orange And Poppy Seed Cake Recipe](#)

orange and poppy seed cake recipe: Delicious Tonight: Foolproof Recipes for 150+ Easy Dinners Nagi Maehashi, 2024-10-29 Global best-selling home cook Nagi Maehashi is back to solve the perennial problem of what's for dinner tonight . . . and every night. Following her debut New York Times best-selling cookbook, Dinner, Nagi brings us more than 150 brand-new, fully Americanized recipes, 800 variations on those recipes, and 3,000 possible combinations that mix and match ingredients (including her world-famous Charlie Sauce). There are crave-worthy crowd-pleasers—try slow-baked Italian meatballs in a rich tomato sauce with bubbling melted cheese or fall-apart Asian chicken cooked in a sticky-sweet soy glaze. Some dinners can be cooked in 20 minutes, and others can be made using only pantry staples. For high-impact guest-impressing,

turn to Sunday suppers—the Vietnamese pulled pork is a festival of flavor—while the sweet chapter delivers on the promise of maximum decadence. With stunning photos and links for how-to videos for each recipe—and plenty of guest appearances from Nagi's beloved golden retriever, Dozer!—this is a book for every home kitchen, for every level of cooking ability, for every budget, for every set of taste buds, and for every single night of the week.

orange and poppy seed cake recipe: *The Happy Cookbook* Lola Berry, 2016-06-28 While eating well is crucial for your well-being, it's just one piece of the puzzle. In addition to sharing her energy-boosting recipes, Australia's favorite nutritionist Lola Berry is here to help you discover other key pillars of happiness and wellness, including exercise, mindfulness, sleep and mental health, while offering professional advice and tales from personal experience. Based on nutritious whole foods, these recipes are gluten-free with minimal dairy and no refined sugar. Some of the deliciously healthy recipes inside include raw, paleo, and vegetarian options like Zucchini Fritters with Cashew, Mint and Lime Aioli; Poached Chicken Salad with Maple-Roasted Pumpkin, Feta and Pepitas; Raw White Chocolate and Blueberry Cheesecake; and Orange and Poppy-seed Paleo Muffins, accompanied by bright and beautiful full-color photographs. The Happy Cookbook is bursting with life, love, and delicious food that will make you glow with good health, inside and out.

orange and poppy seed cake recipe: Jazzy Jars Marie Browning, 2003 A jar can be two gifts in one, when it's beautifully decorated on the outside and packed with sweets, tea, coffee, herbs, bath salts or other thoughtful offerings.

orange and poppy seed cake recipe: Cabbages and Roses Debby Nothaft, 2003-12-12 Treasured recipes that have been reached for time and time again over the years, covering many ethnic angles and featuring savory, well tried vegetarian dishes. Chicken and turkey have not been neglected (fish has), nor have sweets for all occasions. Soups have been a favorite focus. The recipes have been honed to practical and efficient use of time and ease of reading for busy people who still go for a touch of home cooking, with love. Of course, how could I resist relating some of the adventures of the cook along the way! They are all in Cabbages & Roses.

orange and poppy seed cake recipe: Perfectly Golden: Adaptable Recipes for Sweet and Simple Treats Angela Garbacz, 2020-04-28 A cookbook of treats from the Great Plains to satisfy every sweet tooth. Based in Lincoln, Nebraska, Goldenrod Pastries is a community bakery with an ambitious and talented baker at the helm. Angela Garbacz learned at her mother's and grandmothers' elbows, mixing up cookies and rolling sweet buns. Her training continued in New York City before she returned home and opened her dream shop. From her grandma's famous peach coffee cake to caramel-covered pecan rolls, lemon meringue pie and frosted brownies to fluffernutter buns and confetti cookies, Garbacz's pastries come out of the oven perfectly golden and regularly sell out. At her bakery, she creates delicious treats without dairy or gluten, but every recipe in this book can be made with butter and all-purpose flour just as easily as any alternative. With her positive attitude and confident voice, Garbacz makes it easy and fun to bake a perfect dessert that everyone can eat. This beautiful cookbook—the photography, the philosophy, and the desserts!—is an instant classic.

orange and poppy seed cake recipe: The Sweet Melissa Baking Book Melissa Murphy, 2008 Offers recipes from the owner of a popular Brooklyn bakery for classic favorite desserts that combine homestyle American baking approaches with French influences.

orange and poppy seed cake recipe: 1,001 Delicious Recipes for People with Diabetes Sue Spitler, Linda Eugene, Linda R. Yoakam, 2015-04-14 The most complete collection of diabetes-friendly recipes available today, and the one book all those with diabetes should have in their kitchen library. A revamped version of a perennial favorite, 1,001 Delicious Recipes for People with Diabetes covers all the basics of a diabetic diet and lifestyle, including exercise, carbohydrate counting, and food-exchange lists. This huge cookbook contains sixteen chapters of delicious recipes that are suitable for a diabetic diet, all of which are accompanied by a nutritional analysis and the most current diabetes exchange information. The quick and easy-to-prepare recipes are written in a concise format and use readily available ingredients with a focus on fresh, seasonal foods. They

require no special cooking skills or equipment and represent an eclectic range of styles and culinary traditions. If you have diabetes, you know you have to be careful about what you eat. But healthful food doesn't have to be dull, and reducing fat and calories doesn't mean giving up flavor. Why feel deprived when you could start the day with Blueberry Pancakes with Blueberry Maple Syrup? Company coming? Everyone will enjoy a savory Chutney Cheese Spread or Queso Fundito followed by Pork Tenderloin with Gremolata. For an easy weeknight dinner, try Lasagna Casserole or Pizza with Carmelized Onions and Smoked Turkey. Want to indulge a sweet tooth? Lemon Cloud Pie or White Chocolate Cheesecake will satisfy. This award-winning 1,001 cookbook series has earned its reputation for excellence by carefully curating and testing the recipes, as well as by featuring complete nutritional data, such as calories, fat, cholesterol, carbohydrates, and diabetic exchanges. This latest offering in the bestselling series has been completely refreshed and updated for maximum value and ease of use in the twenty-first century. In one convenient, all-encompassing volume, 1,001 Delicious Recipes for People with Diabetes presents the healthiest, simplest, and most delicious range of family meals.

orange and poppy seed cake recipe: *The Cake Mix Doctor* Anne Byrn, 2003-01-01 The cake mix doctor...doctors cake mixes to create more than 200 luscious desserts with from-scratch taste.

orange and poppy seed cake recipe: Desserts Martha Stewart, 1998 From wonderful classic cakes to inspiring confections of seasonal fruit, these homemade desserts make the most delicious impressions at every occasion--a birthday or wedding, an elegant holiday dinner or casual summer luncheon, a country picnic or everyday meal. Easy-to-follow recipes guide you each step of the way, and color photographs of all the desserts offer beautiful, creative serving ideas.

orange and poppy seed cake recipe: Prime Cut Diane Mott Davidson, 2000-02-29 The New York Times bestselling series that inspired the Hallmark Mystery Curious Caterer Original Movies "Davidson is today's foremost practitioner of the culinary whodunit."—Entertainment Weekly Caterer Goldy Schulz is convinced things couldn't get worse. An unscrupulous rival is driving her out of business. An incompetent contractor has left her precious kitchen in shambles. And she has just agreed to cater a fashion shoot at a nineteenth-century mountain cabin with her mentor and old friend, French chef André Hibbard. Together Goldy and André struggle in a hopelessly outdated kitchen to cater to a vacuous crowd of beautiful people whose personal dramas climax when a camera is pitched through a window . . . into the buffet. Then Goldy's contractor is found hanging in the house of one of her best friends. A second murder follows and Goldy must somehow solve a mystery and prepare for a society soirée that could make—or break—her career. It's a mystery that involves the dead contractor's unwholesome past, a food saboteur, the theft of four historical cookbooks, and an overzealous D.A. who has suspended Goldy's detective husband, Tom, from the force. What Goldy discovers is the perfect recipe for murder. And she may be dessert! Includes recipes!

orange and poppy seed cake recipe: Christmas Cookies Gina Greifenstein, 2004 The Quick & Easy series features small, compact cookbooks, emphasizing everyday--quick and practical--cooking. Readily available ingredients are used to produce mouthwatering and visually appealing dishes for daily meals. The books feature contemporary content. Well-designed layouts, and beautiful color photography throughout. A useful table leads each book, doubling as both a table of contents and recipe description. Information such as number of calories, recipes with big portions, take-along food, fast recipes, and ultra-simple recipes, are highlighted. Helpful hints and cooking tips punctuate the text offering sensible strategies for everyday eating. 'Its the Season! You will find wonderful recipes for making classics such as Cinnamon Stars, Vanilla Crescents, and Spritz Cookies, or try something new with Pistachio Spirals, Orange Moons, and Nougat Hearts. And, a troubleshooting section to provide solutions to any problem that may arise, as well as, the ABC's of ingredients, from anise to vanilla, you'll find the answer. For all those who aren't sure how to knead the dough or cut the cookie, there's also a section on kitchen techniques.

orange and poppy seed cake recipe: Betty Crocker Cookbook, 11th Edition Betty Crocker, 2011-11-07 America's most trusted cookbook is better than ever! Representing its most thorough

revision ever, the Betty Crocker Cookbook, 11th Edition includes hundreds of new recipes, three new chapters, and icons that showcase how we cook today—faster, healthier, and with many more flavors. New features celebrate the book's expertise and heritage with repertoire-building recipe lessons and fresh twists on American classics. With nearly 1,100 gorgeous new photos and 1,500 recipes, as well as invaluable cooking guidance, The Big Red Cookbook is better and more comprehensive than ever before. The book features: Exclusive content at BettyCrocker.com for Big Red buyers, including 80 videos, 400 additional recipes, and more to complement and enhance the cookbook 1,500 recipes, 50 percent new to this edition Nearly 1,100 all-new full-color photos—more than three times the number in the previous edition—including 350 step-by-step photos Bold, contemporary, and colorful design Three new chapters on Breakfast and Brunch, Do It Yourself (including canning, preserving and pickling) and Entertaining (including cocktails and party treats) New feature: Learn to Make recipes giving visual lessons on preparing essential dishes like Roast Turkey and Apple Pie, with icons directing readers to bonus videos on BettyCrocker.com New feature: Heirloom Recipe and New Twist showcase classic recipes paired with a fresh twist, with icons directing readers to bonus videos on BettyCrocker.com Mini recipes giving quick bursts of inspiration in short paragraph form With 65 million copies sold and still going strong, the Betty Crocker Cookbook, 11th Edition is the one kitchen companion every home cook needs.

orange and poppy seed cake recipe: The Artful Baker Cenk Sonmezsoy, 2017-10-17 More than 100 extraordinary desserts—with photos and meticulous instructions—by the creator of the internationally acclaimed blog Cafe Fernando: “Superb.” —David Lebovitz, bestselling author of My Paris Kitchen Written, styled, photographed, and designed by Cenk Sönmezsoy, The Artful Baker shares the inspiring story of a passionate home baker, beginning with his years after graduate school in San Francisco and showcasing the fruits of a baking obsession he cultivated after returning home to Istanbul. Sönmezsoy’s stories and uniquely styled images, together with his original creations and fresh take on traditional recipes, offer a window into the life of this luminary artist. The Artful Baker is comprised of almost entirely new content, with a few updated versions of readers’ favorites from his blog, such as Brownie Wears Lace, his signature brownies topped with blond chocolate ganache and bittersweet chocolate lace (originally commissioned by Dolce & Gabbana and awarded “Best Original Baking and Desserts Recipe” by Saveur magazine); Raspberry Jewel Pluot Galette, inspired by Chez Panisse’s 40th anniversary celebrations; and Devil Wears Chocolate, his magnificent devil’s food cake. Covering indulgences from cookies to cakes and tarts to ice creams, recipes include Pistachio and Matcha Sablés; Tahini and Leblebi (double-roasted chickpeas) Swirl Brownies; Sakura Madeleines; Sourdough Simit, the beloved ring-shaped Turkish bread beaded with sesame seeds; Isabella Grape and Kefir Ice Cream; Pomegranate Jam; and Blanche, a berry tart named after the Golden Girl Blanche Devereaux. Each has been tested by an army of home bakers with varying levels of skill, equipment, and access to ingredients, and revised to ensure they’ll work flawlessly in any kitchen. Measurements of ingredients are provided in both volume and weight (grams), and where a volume measurement isn’t useful, weight measurements are provided in both ounces and grams.

orange and poppy seed cake recipe: A World of Cake Krystina Castella, 2012-01-03 Take your sweet tooth on a global tour! Whether you’re indulging in Australian pavlova, Japanese mochi, or Italian panettone, it’s just not a celebration without cake. In this delectable cookbook, Krystina Castella offers more than 150 irresistible cake recipes from around the world, accompanied by mouthwatering photographs and insights into unique cultural traditions. Discover exciting new flavors and innovative twists on your favorite desserts as you explore the sweet delights of a variety of chiffons, fruitcakes, meringues, and more.

orange and poppy seed cake recipe: The Geeky Chef Cookbook Cassandra Reeder, 2020-04-14 You’ve watched the TV shows and movies, played the video games, and read the books. Now it’s time to level-up your geek factor...into the kitchen. From Game of Thrones, The Hunger Games, and Star Trek to Doctor Who, The Legend of Zelda, and World of Warcraft, The Geeky Chef compiles over 60 delectable, ethereal, and just plain odd—yet oddly delicious—recipes that you can

re-create right in your own home. This smaller hardcover version of the original book has a new, fresh, modern design and includes 10 additional recipes from *The Geeky Chef Strikes Back*, making it the perfect gift for the geek in your life. A self-proclaimed nerd with a fondness for cooking, author Cassandra Reeder, creator of *The Geeky Chef* blog, has thoroughly researched every dish to make the final product look and taste as close to the source material as possible. With easy-to-follow step-by-step instructions and fun themed photos, these simple recipes will soon have you unlocking achievements in the kitchen, no matter if you're cooking for yourself, a friend, or even a viewing party. So if you've ever found yourself thirsting for Lon Lon Milk, drooling over Pumpkin Pasties, or being a tad bit curious about Cram, this cookbook is for you. Fantasy foods are fantasy no longer!

orange and poppy seed cake recipe: *A Good Bake* Melissa Weller, Carolyn Carreno, 2020-11-17 From the James Beard Award nominee, a comprehensive baking bible for the twenty-first century, with 120 scientifically grounded recipes for sweet and savory baked goods anyone can master. A very good combination: Baking science all of us can understand and a splendid collection of recipes. . . . A baker's must!" —Dorie Greenspan, author of *Dorie's Cookies and Everyday* Dorie Melissa Weller is the baking superstar of our time. As the head baker at some of the best restaurants in the country, her takes on chocolate babka and sticky buns brought these classics back to life and kicked off a nationwide movement. In *A Good Bake*, Weller shares her meticulously honed, carefully detailed recipes for producing impossibly delicious--and impossibly beautiful--baked goods. A chemical engineer before she became a baker, Weller uses her scientific background to explain the whys and hows of baking, so home cooks can achieve perfect results every time. Here are recipes both sweet (Pumpkin Layer Cake with Salted Caramel Buttercream and Brown Sugar Frosting) and savory (Khachapuri with Cheese, Baked Egg, and Nigella Seeds); beloved classics (Croissants and Chocolate Babka) and new sure-to-be favorites (Milk Chocolate and Raspberry Blondies)--as well as Salted Caramel Sticky Buns, of course . . . all written and tested for even the most novice home baker to re-create. With gorgeous photographs by the award-winning Johnny Miller, and tutorials that demystify all of the stuff that sounds complicated, like working with yeast, sourdough starters, and laminating dough Weller's book is the one guide every home baker needs.

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orange and poppy seed cake recipe: *Best Recipes of the Maritime Provinces* , 2012-09-25 Maritime cooking starts with great local produce--lobster, scallops, oysters, blueberries, apples, cranberries, maple syrup, and more. There are treasured traditional dishes--hodge podge, baked beans, gingerbread, blueberry grunt--as well as the simple but delicious lobster boil. Leading chefs like Craig Flinn of Halifax's Chives restaurant, Michael Howell of *The Tempest* in Wolfville, and many others have come up with wonderful new ways of cooking with fresh, local ingredients. *Best Recipes of the Maritime Provinces* brings the traditional and the contemporary together in one great collection. During her many years as *Canadian Living* magazine's food editor, Elizabeth Baird was a great fan of Maritime cooking. She has visited every corner of the region to research and write about great local producers and cooks and their recipes. To prepare this collection, she started with well over 1,000 recipes published in cookbooks over the past three decades. From those, she has selected 400+ recipes by over fifty of the region's leading chefs, including Elaine Elliot and Virginia Lee, whose bestselling *Maritime Flavours* has sold more than 30,000 copies. Also included are tasty

recipes from healthy eating champions Maureen Tilley and Sandra Nowlan. This is the book that every Maritime cook will want--and that visitors will take home so they can explore the region's rich culinary traditions.

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