

## **Sour Cream & Poppy Seed Cake**

**VOGUE WINE & FOOD COOKBOOK 1985**

**Joan Campbell**

**1 cup butter**  
**1 cup sugar**  
**3 egg yolks**  
**1 cup sour cream**  
**Grated rind of 1 orange**  
**1.75 cups plain flour**  
**1 tsp baking powder**  
**1 tsp baking soda**  
**3 egg whites**  
**20 g poppy seeds (Recipe says 200g but I differ)**

**Oven 160C**  
**23 cm ring tin**

### **Orange syrup:**

**Grated rind of 2 oranges**  
**Juice of 2 oranges**  
**¾ cup sugar**  
**Juice of 1 lemon**

### **Cream butter and sugar**

**Add egg yolks, sour cream and orange rind**  
**Beat until light and fluffy**  
**Sift together flour, baking powder and baking soda**  
**Stir into first mixture**  
**Fold in poppy seeds**  
**Fold in egg whites which have been beaten until stiff but not dry**  
**Turn into oiled and floured ring tin**  
**Bake at 160C for 1 hour**  
**Remove from oven and stand for 10 minutes**  
**Loosen carefully around edge and turn out onto a plate with a rim**

### **Orange syrup:**

**Combine ingredients and boil for 3-4 minutes at least (I like it thicker)**  
**Pour hot syrup slowly over top of the cake**  
**(I always make double quantity & use generous measurements)**  
**(A Margaret Scherer tip is to add an extra egg if the recipe is doubled)**

*You are invited to Afternoon Tea*

*on Sunday 25th October 2020*

*at*

*9 Austin Crescent, St Georges*

*at 2.30 pm*

*Please don't bring food. I shall  
do chicken sandwiches, cake GF  
and a fruit platter*

*With love*