

Citrus & Poppyseed Coconut Cake

Serving Size: 30+ Mini Bundt Cakes

Super moist and fragrant, it is like Spring in cake form!

Ingredients

- 4 large Valencia Oranges (Enough for 200ml fresh juice)
- 200ml fresh lemon juice
- 1/2 cup poppy seeds
- 480g butter, softened
- 2 tbs orange zest
- 2 cups caster sugar
- 3/4 cup brown sugar
- 8 eggs
- 1 tsp vanilla or orange essence
- 2 1/2 cups self raising flour (SRF)
- 1 cup plain flour
- 1/2 cup desiccated coconut
- 1 tsp allspice

Instructions

1. Preheat oven to 160 degrees C.
2. Juice the oranges and mix in the lemon juice. Stir through poppy seeds.
3. Grease two mini bundt tins heavily,
4. Beat butter, sugars and rind till well fluffy and light, in a large bowl.
5. Beat in eggs, one at a time, followed by the essence.
6. Fold in combined sifted flours, allspice and desiccated coconut, alternately to the orange juice mixture.
7. Spoon mixture into prepared pan (I used a big tin since I only had one bundt cake tray).
8. Bake for 18-20 minutes (Mini Bundts) or 20-25 minutes (Heart tin), or until a skewer inserted comes out clean.
9. Stand in cake tins for 10 minutes before turning out onto wire rack.
10. Eat, devour, the usual :)

Notes

Adapted from: [Espresso Moments](#)

To make this recipe healthier, use coconut sugar in place of brown sugar, and chia seeds instead of poppy seeds!

Hint: If you want to add a bit of juice, poke holes in the cakes, make a light caramel and drizzle over, adding in some caramelised oranges on the side!

<http://gobakeyourself.com/2014/05/18/300-posts-later/>