



WHITE CHOCOLATE POPPY SEED CAKE

Makes 12

This wonderful cake with a slight crunch is super moist and packed with poppy seeds and a layer of creamy white chocolate to top it. This is my daughter Rebecca's favourite.

INGREDIENTS

CAKE BASE:

3 extra large eggs
285g granulated white sugar
125ml vegetable oil
90g poppy seeds
70g desiccated coconut
130g self-raising flour
250ml plain yoghurt

CHOCOLATE ICING:

200g white chocolate
80g sifted icing sugar
60ml milk
15ml butter
5ml vanilla paste

METHOD

Preheat oven to 180°C. Grease a 20cm x 25cm x 5cm deep rectangular ceramic or tin dish.

Beat eggs, sugar and oil until light and fluffy. Add poppy seeds, coconut, self-raising flour and yoghurt. Gently mix through by hand without over mixing. Pour ingredients into prepared dish. Bake for 45 mins or until a cake tester comes out clean.

Set aside to cool.

To prepare icing, roughly chop chocolate and place over a bowl of gently simmering water to melt, taking care not to overheat chocolate. Add sifted icing sugar, milk and butter into melted chocolate and whisk until smooth. Pour over cake spreading it gently with a palette knife to cover. When set cut into squares and serve.