



Poppy Seed Swirl Citrus Cake

A beautiful poppyseed Bundt cake flavored with orange and lemon

3/4 cup light olive oil

1 cup granulated sugar

3 eggs, room temperature

3/4 cup fresh orange juice

1/4 cup fresh lemon juice

2 cups all-purpose flour

2 teaspoons baking powder

1 teaspoon baking soda, divided

1/2 teaspoon Kosher salt

Grated zest of 1 large orange and 1 lemon

1/2 cup poppy seeds

1 cup chocolate syrup

Serve with: Extra chocolate syrup drizzled over the baked cake; fresh orange segments

1. Preheat oven to 350 degrees F. Grease a 9-inch Bundt pan generously with baking spray or with olive oil and dust lightly with flour.

2. In a stand mixer fitted with the paddle attachment, beat olive oil and sugar on medium high speed for 3 minutes. With the mixer running on medium-high speed, add eggs, one at a time and mix for 5 minutes. Add orange and lemon juice and mix for another minute.
3. In a large bowl, sift together flour, baking powder, 1/2 teaspoon baking soda and salt. Add the flour mixture to the batter and mix for 1 minute until combined. Stir in orange and lemon zest. Using a spatula, fold in poppy seeds.
4. Remove 1 cup of batter to a medium bowl; set aside. Pour the remaining batter evenly into the prepared Bundt pan.
5. To the reserved 1 cup of batter, stir in chocolate syrup and the remaining 1/2 teaspoon baking soda. Spoon the reserved chocolate batter into the pan. Using a knife, swirl the chocolate batter into the citrus poppyseed mixture.
6. Bake for 50 to 60 minutes until the cake springs back when tapped or a skewer inserted into the cake comes out clean. Set aside to cool for about 15 minutes.
7. To remove from pan, run a plastic knife along the sides and center of the Bundt pan to loosen the cake from the pan. Invert the cake onto a cake plate or platter; set aside to cool. Drizzle chocolate syrup on top and serve with additional chocolate syrup and fresh orange segments. Yield: 1 (9-inch) Bundt Cake

Cook's Note: Our cake baked for 50 minutes and tested done. The orange/lemon flavor was faint so I think that I would add a little Grand Marnier orange liqueur or orange extract for a brighter citrus flavor since my family loves oranges and chocolate. I always use Baker's Joy no-stick Baking Spray when greasing my Bundt pan.

Recipe Inspired by: Kim Kushner, *The Modern Table*, recipe *Lemon-Poppy Seed Swirl Cake* p.164.

About the Recipe: Poppyseeds and citrus flavors are a popular flavor pairing for desserts, especially in Eastern Europe countries. Adding a chocolate syrup over the cake, created flowing drizzles down its sides and brought back those happy childhood mix-it-in chocolate memories. The chocolate swirls within the cake add a fancy touch and delightful fudgy flavor.