

Salt and Serenity

Blood Orange and Poppy Seed Bundt Cake

Adapted from Ina Garten's Glazed Lemon Poppy Seed Cake, in *"Make It Ahead by Ina Garten"*. You will need a total of 6 blood oranges for this recipe.

Serves 8-10

Cake:

3 cups cake flour
1 teaspoon salt
½ teaspoon baking powder
½ teaspoon baking soda
¼ cup poppy seeds
1 cup (8 ounces) unsalted butter, softened to room temperature
2 cups granulated sugar
4 large eggs, room temperature
2 teaspoons vanilla bean paste or vanilla extract
⅓ cup blood orange zest (from about 2 blood oranges)
½ cup blood orange juice (from about 2-3 blood oranges)
1 cup buttermilk, room temperature

Blood Orange Syrup:

½ cup blood orange juice (from about 2-3 blood oranges)
½ cup granulated sugar

Blood Orange Glaze:

1 cup sifted confectioners sugar
2 Tablespoons blood orange juice

1. Lower the oven rack to the lower third position and preheat the oven to 350°F. Generously spray the inside of a 10-inch Bundt pan with nonstick spray. Don't forget the center post. Set aside.
2. **Make the cake:** Sift the flour salt, baking powder and baking soda into a medium sized bowl. Stir in poppy seeds. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on high speed until smooth and creamy, about 1 minute. Add sugar and beat on high speed for 3 minutes until creamed together and light yellow in colour. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Add the eggs, one at a time and mix well, on medium speed after each addition. Scrape down the sides and up the bottom of the bowl as needed. Add vanilla, blood orange zest and juice. Beat for another 30 seconds.

4. Turn mixer to low speed. Add the dry ingredients in three additions, alternating with the buttermilk, beginning and ending with the dry ingredients, and mixing each addition just until incorporated. Do not over mix. The batter will be slightly thick.
5. Spoon the batter evenly into the Bundt pan. Bang the pan on the counter 2-3 times to get rid of any air bubbles. Bake for 45-50 minutes or until a toothpick inserted into the cake comes out clean. If the top of the cake browns too quickly, cover the cake loosely with aluminum foil. When the cake is done, remove from the oven, set pan on a rack and let cool for 10 minutes.
6. **While the cake is cooling, make the simple syrup.** Combine the granulated sugar and blood orange juice in a small saucepan over medium heat. Cook, stirring constantly, until the sugar has dissolved. Remove from heat and set aside.
7. Once cake has been out of oven for 10 minutes, turn it out onto a wire rack set over a rimmed baking sheet. Spoon the syrup over the top of the cake. Allow cake to completely cool before glazing and serving.
8. **Make the glaze:** Whisk the confectioners' sugar and blood orange juice together in a small bowl. Drizzle over cake. Slice and serve.