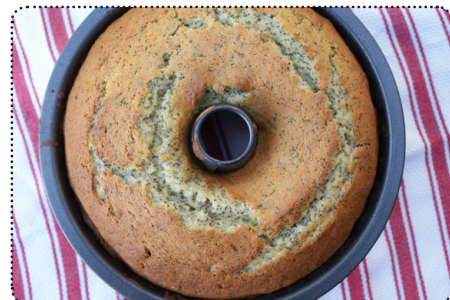


While the cake is still warm dust it with sifted icing sugar and lavender seeds. Eat while warm. It goes really well with Lavender Lemonade!



Lime + Lavender Poppy Seed Cake

What you need

For the cake

- ✗ 2 cups of plain flour
- ✗ 2 teaspoons of baking powder
- ✗ 3 tablespoons of poppy seeds
- ✗ 125 grams butter (1 stick)
- ✗ 1 cup sugar
- ✗ 1/2 cup milk
- ✗ 2 limes (zest and juice)
- ✗ 4 eggs
- ✗ 1 tablespoon of lavender seeds

For the syrup:

- ✗ 1/2 cup water
- ✗ 2 tablespoons sugar
- ✗ Peel and juice from 1 lime
- ✗ 6-7 Lavender sprigs

Dusting

- ✗ Sifted icing sugar
- ✗ Extra lavender seeds

Prepare

1. Preheat oven to 350 F / 175 C.
2. Use spray oil or butter to grease a cake pan. We used a smallish bundt pan, but a loaf pan or regular round cake pan will do just as well.
3. Measure and weigh your ingredients.
4. Sift the flour and baking powder together.
5. Crack the eggs into a bowl.
6. Zest (grate your lime with the smallest size grater you have) and juice your limes

Make the cake

1. In a mixing bowl place the butter, sugar, milk and zest. Beat with a hand or electric whisk until creamy (2-3 minutes).
2. Add the eggs and lime juice - beat for another minute.
3. Add the sifted flour, poppy seeds and lavender seeds and mix until smooth - another 1-2 minutes.
4. Scrape the mixture into the prepared cake pan, and smooth with a spatula. Bake for 45 minutes, until golden brown and a skewer comes out clean.

Make the syrup

1. While the cake is baking place the ingredients for the syrup into a small saucepan, and place on the stove top on low heat.
2. Stir for 2-3 minutes until the sugar has dissolved. Turn off the heat. Leave the lavender and lime peel in the syrup while the cake is baking (about 45 minutes).
3. After 45 minutes strain the syrup through a fine strainer into a bowl.

Finish the cake

1. After the cake comes out of the oven, prick it a few times with a fork or skewer.
2. Use a dessertspoon to spoon the syrup over the cake, so that it soaks into the warm cake.
3. Leave the cake to cool in the tin for 5 minutes then use heat proof gloves to turn it out onto a plate.
4. While the cake is still warm dust it with sifted icing sugar and extra lavender seeds. Eat while warm. It goes really well with Lavender Lemonade!