

SAUNDERS' MALT EXTRACT



Preparation

20
MINS

Stand

20
MINS

Bake Time

45
MINS

Serves

10-12

Difficulty

MEDIUM

LEMON AND POPPY SEED MALT SYRUP CAKE

A special Saunders' take on a traditional favourite. The tartness of the lemon is perfectly balanced by sweetness from the Saunders' Malt Extract and the Lemon Malt Syrup is extra tasty.

INGREDIENTS

Lemon and Poppy Seed Malt Cake

- 1/3 cup (50g) poppy seeds
- 2/3 cup (160ml) milk
- 250g unsalted butter, softened
- 1/2 cup (110g) caster sugar
- 1/3 cup (115g) Saunders' Malt Extract
- 1 tablespoon finely grated lemon rind
- 3 large free-range eggs
- 2 1/4 cups (335g) plain flour
- 1 tablespoon baking powder
- 1/3 cup (80ml) lemon juice
- Cream, to serve (optional)

Lemon Malt Syrup

- 1 tablespoon thinly sliced lemon rind strips
- 1/2 cup (110g) caster sugar
- 1/3 cup (80ml) lemon juice
- 1/4 cup (90g) Saunders' Malt Extract

METHOD

- 1** Preheat the oven to 180°C (160°C fan-forced). Butter a 22cm fluted ring pan.
- 2** Combine the seeds and milk in a small bowl. Stand for 20 minutes.
- 3** Beat the butter, sugar, Saunders' Malt Extract and rind with an electric mixer until light and creamy. Beat in the eggs, one at a time, beating well after each addition. Stir in the sifted flour and baking powder, lemon juice and poppy seed mixture.
- 4** Spread the mixture into the pan and bake for 40-45 minutes or until cooked when tested with a skewer. Cover with foil if the top is browning too quickly.
- 5** Meanwhile, make the lemon malt syrup. Stir the ingredients and 1/4 cup (60ml) water in a small saucepan over medium heat, without boiling until the sugar dissolves. Simmer, uncovered, without stirring, for 3 minutes.
- 6** Remove the cake from the oven and stand in the pan for 5 minutes before turning onto a wire rack set over a plate or tray. Pour the hot syrup over the hot cake. Transfer to a serving plate and serve warm or at room temperature. Pour the syrup from the tray into a small jug and serve with the cake and cream.

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