

Poppy Seed Pound Cake

Ingredients

CAKE

Unsalted butter	1 ½ cups, softened
White sugar	2 cups
Eggs	6, beaten
Grated lemon rind	3 tbsp finely grated
Orange rind	1 tbsp finely grated
Vanilla extract	1 tsp
Poppy seeds	¾ cup
White flour	2 cups + 2 tbsp, sifted
Baking powder	2 tsp
Salt	¾ tsp
Milk	¾ cup + 2 tbsp

SYRUP

Orange juice	2 tbsp
Lemon juice	¼ cup
White sugar	¼ cup

Preparation

- In the bowl of an electric mixer, cream together butter and sugar until light and fluffy. (about 2 minutes)
- Add eggs, both rinds, vanilla and poppy seeds and beat another 2 minutes.
- Sift together flour, baking powder, and salt and add to poppy seed mixture in 3 parts, alternating with the milk.
- Pour into a greased and floured 10-inch tube pan. Bake at 350 degrees for 60 minutes. Let cool on wire rack for 10 minutes. Pull center insert out. Do not remove cake from tube.
- Combine juices and sugar and stir to dissolve. Spoon over cake evenly.

Raspberry Cointreau Sauce

Ingredients

Raspberries	24 ounces – fresh or frozen
White sugar	1/3 cup
Cointreau	½ cup
Water	½ cup

Preparation

- Place fruit, sugar, Cointreau and water in saucepan and bring to boil.
- Reduce the heat and simmer for 5 minutes or until berries are soft.
- Transfer the mixture to a blender and puree.
- Pass the mixture through a strainer, pressing with the back of a spoon to extract all of the liquid.
- Discard the seeds.
- Serve with pound cake. Refrigerate any leftovers.