



MADE IN THE PHILIPS XXL AIRFRYER

# ORANGE & POPPY SEED POUND CAKE



INSPIRED BY BAKERBYNATURE'S RECIPE



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## You will need:

- 4 large eggs
- 3/4 cup full-fat Greek yogurt  
(I didn't have Greek yoghurt  
and used Jalna Vanilla  
Yoghurt)
- 1 1/2 cups plain flour
- 1/4 cup poppy seeds
- 1 1/2 teaspoons baking  
powder
- 1/2 teaspoon salt
- 1 large orange, zested and  
juiced; divided
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1/2 cup olive oil

### Orange Icing

- 1 cup and half of icing sugar
  - 2 oranges using the zest and  
juice as well
- Mix together and then you  
have some wonderfully  
orange icing



# Method:

In the original, by Baker by Nature, it wanted to separate all ingredients and then add them with the wet and combine after having the orange be fragrant with the sugar.

I started off with the sugar and added the orange zest and then added all ingredients in one bowl.

Grease a pan and then pour in your cake mixture.

If you are making it in an oven you need it to be on about 180°C

The original recipe was from America had the temperature at 350 °F which equates to 176°C.

The timing of cooking this cake was listed at 50-55 minutes. Check if the top of the cake is golden and if your cake tester (skewer or knife like I use) comes out clean, then the cake is done.

I cooked this cake in my Philips XXL Airfryer.

It was set at 180°C for 28 minutes and it came out perfect

