

Poppy Seed Coffee Cake with Orange Glaze

yield: 2 coffee cakes

Pan Spray	1 pound, 8 oz (680g) granulated sugar
12 oz (340 g) bread flour	10 egg yolks (7/8 cup/210ml) room temperature
8 oz (225 g) cake flour	1 tablespoon (15ml) ifigourmet Madagascar Pure Vanilla Extract (60000)
1 1/2 teaspoons (6g) baking soda	12 oz (340g) sour cream
1 teaspoon (4g) baking powder	12 egg whites (1 1/2 cups/360ml)
5 oz (140 g) poppy seeds	1/2 teaspoon (2.5g) salt
2 teaspoons (36g) Dreidoppel Oraperl (DRE 17303 0)	1/2 teaspoon (1g) cream of tartar
1 pound (455g) unsalted butter, room temperature	2 recipes Orange Glaze (below)

1. Coat pans with pan spray.
2. Sift together the bread flour, cake flour, baking soda, and baking powder. Mix in the poppy seeds and **Dreidoppel Oraperl (DRE 17303 0)**.
3. Cream the butter. Add 1 pound, 4 oz (570g) sugar and beat until light & fluffy. Add the egg yolks and **ifigourmet Madagascar Pure Vanilla Extract (60000)**. Mix for 2 min.
4. Mix in half of the dry ingredients at low speed. Add the sour cream and mix until just combined. Mix in the remaining dry ingredients.
5. Whip the egg whites, salt, and cream of tartar to a foam. Gradually add the remaining 4 ounces (115g) sugar and whip to soft peaks. Fold the beaten egg whites into the batter one-quarter at a time.
6. Divide the batter between the reserved pans, they should be two-thirds full.
7. Bake at 350°F (175°C) for approximately 40 minutes or until baked through; the tops should spring back when pressed lightly in center. Allow the cakes to cool in the pans before unmolding.
8. Place the cakes on an icing rack set over a sheet pan. Pour the orange glaze over the top of each cake, using just enough so that the glaze coats the top of the cakes and runs down the sides, leaving the base of the sides uncovered. Allow glaze to set.



Orange Glaze

yields: 1 cup (240ml)

1 cup (240ml) orange preserves or marmalade

3 oz (85g) granulated sugar

1/3 cup (80ml) water

1. Place the preserves/marmalade, sugar, and water in a heavy-bottomed saucepan. Bring to a boil over medium heat, stirring constantly.
2. Reduce heat to low, continue to cook, stirring from time to time, until mixture has reduced to hold a thread 1/4 inch long when pulled between your thumb and index finger.
3. Quickly remove the pan from the heat and strain the glaze. Discard solids. Use the glaze immediately.



International Foods & Ingredients
760 Lakeside Drive, Gurnee, IL 60031
P: 847-855-7400 • F: 847-855-7408

www.ifigourmet.com