

Zinnia Stook's
From the Larder
Hobbit Cuisine

Sharon Helms



Here's a quick and easy recipe for seed cake that's sure to please hungry hobbits. For those with little time, it take one hour - 15 minutes to make, and 45 minutes to bake - and it uses some commercially prepared items to speed the process:

Hobbiton Poppy Seed Cake

Vegetable oil spray for misting the pan

Flour for dusting the pan

1 package (18.25 ounces) plain white cake mix

1 package (3.4 ounces) vanilla instant pudding

1/3 cup poppy seeds

1 cup low-fat vanilla yogurt

1/2 cup vegetable oil

1/2 cup dry sherry

4 large eggs

1 teaspoons grated lemon zest

Place a rack in the center of the oven and preheat oven to 350 degrees. Lightly mist a 10-inch tube pan with vegetable oil spray, then dust with flour. Shake out the excess flour. Set the pan aside.

Place the cake mix, pudding mix, poppy seeds, yogurt, oil, sherry, eggs and lemon zest in a large mixing bowl. Blend until the batter looks well-combined and thickened, and the poppy seeds should be well distributed. Pour the batter into the prepared pan, smoothing it out with a rubber spatula. Place the pan in the oven.

Bake the cake until it is golden brown and springs back when lightly pressed with your finger, 45 - 50 minutes. Remove the pan from the oven and place it on a wire rack to cool for 20 minutes. Run a long, sharp knife around the edge of the cake and invert it onto a rack, then invert it onto another rack so that the cake is right side up. Allow the cake to cool completely, 30 minutes more. Place the cake onto a serving platter and serve.

Store this cake, covered in foil or plastic wrap, at room temperature for up to one week. Or freeze it, wrapped in foil, for up to six months. Thaw the cake overnight on the counter before serving. Serves: 16 (But you'll need two of these if a wizard and 13 dwarves come to tea unexpectedly!)