

Lemon Poppy Seed Pound Cake

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Ingredients

- 2 sticks unsalted butter, room temperature
- 2½ cups sugar
- 1 cup full fat sour cream, room temperature
- 1 tablespoon lemon zest
- ¾ cup freshly squeezed lemon juice
- ½ teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- 2 tablespoons poppy seeds
- 3 cups flour
- 6 eggs, room temperature
- 1 teaspoon vanilla extract
- Glaze:
 - 1½ cup Powdered Sugar, plus more if needed
 - 2-4 tablespoons Lemon Juice
 - 1 teaspoon Vanilla extract (preferably Tahitian vanilla)
 - Lemon zest for topping



Instructions

1. *Preheat oven to 325 degrees
2. *Combine the flour, poppyseeds, baking powder, baking soda, and salt in a bowl until well mixed
3. *In another bowl, combine the sour cream, lemon juice, and lemon zest
4. *Cream the butter and sugar together until light and fluffy, being sure to scrape down the side of the bowl
5. *With the mixer running, add the eggs in one at a time, and stir until well combined
6. *Stir in the vanilla
7. *Slowly stir in some of the flour mixture and then add in the lemon and sour cream mixture, alternating the two, starting and ending with the flour
8. *Mix just until combined, making sure to scrape down the sides of the bowl
9. *Careful not to over-mix
10. *Butter and flour a large bundt pan by first coating it evenly with butter, then sprinkle some flour over the buttered pan, shaking it around so that the flour is evenly distributed over all of the butter, then flip the pan over the sink, and give it a tap to remove any excess flour
11. *Pour the batter into the prepared pan
12. *Bake at 325 degrees for 50-60 minutes, or until you are able to insert a toothpick into the center and it comes out clean
13. *Allow to cool for about 20 minutes on a cooling rack
14. *Carefully flip the bundt cake over to remove it from the pan, and allow to cool completely
15. *Mix up the glaze by whisking together 1 cup of powdered sugar with vanilla and lemon juice; you want the glaze to be thick, so you may need to add another ½ cup or so of powdered sugar
16. *If it is too thick, add more lemon juice
17. *Drizzle the glaze over the cooled poundcake
18. *Use a microplane to add a bit more fresh lemon zest over the top of the poundcake to make it look extra pretty

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/lemon-poppy-seed-poundcake/>