



LEMON AND POPPY SEED CAKE

Prep: 1h 15min + cooling - Makes 1 cake – Easy

175g butter, soft
175g sugar + 40g for the lemon syrup
2 tsp vanilla sugar
2 untreated organic lemons
3 eggs
100g flour
2 tbsp poppy seeds
1 tsp baking powder
a pinch of salt
75g ground almonds
50ml milk

For the icing:
40g cream cheese
20g butter, soft
zest of ½ a lemon
125g icing sugar

1. Preheat oven to 160°C fan.
2. Grease a rectangular cake tin and put it in the fridge.
3. Mix the butter, 175g sugar and the vanilla sugar in a bowl. Add the zest of one lemon and stir in the eggs one at a time while continuing whisking.
4. In another bowl, mix the flour, poppy seeds, baking powder, a pinch of salt and the almonds. Add it to the butter mixture and mix until you get a smooth batter.
5. Remove the cake tin from the refrigerator and pour in the cake batter. Bake the cake in the preheated oven for 50 minutes.
6. Meanwhile, take of the zest of the leftover lemon and juice both lemons. Put the lemon zest, the lemon juice and 40g sugar into a small bowl and set aside.
7. After 50 minutes, take the cake out of the oven poke a few holes in it with a toothpick. Pour the lemon juice over the warm cake and let cool for 30 minutes.
8. After 30 minutes, take the cake out of the tin, place it on a wire rack and leave to cool completely.

9. Meanwhile, prepare the icing: mix the cream cheese, butter and lemon zest in a bowl. Gradually add the icing sugar, while continuing whisking. Put the icing in a pastry bag fitted with a star-shaped nozzle and refrigerate until the cake has cooled.
10. Pipe some icing on the cake before serving.

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