

Lemon Poppy Seed Cake

Bright and zesty Lemon Poppy Seed Cake with moist texture and citrus glaze. Perfect for tea time, brunch, or dessert. Easy homemade recipe.

20	35	55	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Lemon Poppy Seed Cake

Ingredients

- 2 cup flour
- 1 cup granulated sugar
- 3 cup unsalted butter
- 1 cup buttermilk
- 3 egg
- 1 cup fresh lemon juice
- 3 tbsp poppy seeds
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp vanilla extract
- 1 tsp salt
- 1 cup powdered sugar

Instructions

- 1 Prepare for baking**

Preheat oven to 175°C (350°F). Grease a 9-inch round cake pan with butter and dust with flour, tapping out excess.
- 2 Mix dry ingredients**

Whisk together 3 cups all-purpose flour, 1 teaspoon baking powder, 1 teaspoon baking soda, 1 teaspoon salt, and 3 tablespoons poppy seeds in a medium bowl until evenly distributed.
- 3 Cream butter and sugar**

Beat 1 cup softened butter and 2 cups granulated sugar with an electric mixer on medium speed until light and fluffy, about 4-5 minutes. Add 1 teaspoon lemon zest and beat until combined.
- 4 Add 3 eggs one at a time, beating well after each addition until fully incorporated. Beat in 1 teaspoon vanilla extract.**
- 5 Combine wet and dry ingredients**

Add one-third of the flour mixture to the butter mixture and beat on low speed until just combined. Pour in half of 1 cup buttermilk and mix until just incorporated. Repeat with another third of flour, remaining buttermilk, then final third of flour, mixing just until combined after each addition.

- 6 Pour batter into prepared pan and smooth the top with an offset spatula. Bake for 35-40 minutes, until a toothpick inserted in the center comes out with just a few moist crumbs attached.
- 7 **Make lemon glaze**
While cake bakes, whisk together 1 cup powdered sugar, 3 tablespoons fresh lemon juice, and 1 teaspoon lemon zest in a small bowl until smooth and pourable.
- 8 **Cool and glaze**
Cool cake in pan for 10 minutes, then turn out onto a wire rack to cool completely, about 1 hour. Drizzle glaze over cooled cake and let set for 15 minutes before slicing.

Tips

Bring all ingredients to room temperature before mixing. This ensures better incorporation and a more tender crumb. Take eggs, butter, and buttermilk out of the refrigerator 30-60 minutes before baking.

When zesting lemons, use only the bright yellow outer layer and avoid the bitter white pith underneath. A microplane grater works best for achieving fine, even zest.

Measure flour by spooning it into the measuring cup and leveling off with a knife. Scooping directly from the bag can pack too much flour, resulting in a dense cake.

Toast poppy seeds in a dry skillet for 2-3 minutes before adding to enhance their nutty flavor and add depth to the cake's taste profile.

Mix the batter just until ingredients are combined. Overmixing develops gluten, leading to a tough, dense texture instead of the desired light, tender crumb.

Test for doneness with a toothpick inserted in the center. It should come out with just a few moist crumbs attached, not completely clean or with wet batter.

Allow the cake to cool completely before glazing. Warm cake will cause the glaze to melt and run off instead of setting properly on the surface.

For extra lemon flavor, poke small holes in the warm cake and brush with lemon simple syrup before applying the final glaze.