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## Lemon poppy seed pound cake recipe

With the rack in the middle position, preheat the oven to 350°F (180°C). Butter a 4 x 10-inch (10 x 25 cm), 6-cup (1.5 liter) loaf pan. Line the pan with leather paper, leaving it to hang on two sides. In a bowl, beat together the flour, poppy seeds and baking powder. In another bowl, cream the butter, sugar and zest with an electric mixer. Add the eggs and beat until smooth. Stir in the dry ingredients alternating with lemon juice and milk. Spoon the dough into the prepared pan. Bake for 1 hour or until a toothpick inserted into the center of the cake comes out clean. Leave to cool completely on the wire rack before removing the cauldron. In a bowl, beat together the icing sugar and lemon juice until smooth. Place the lemon poppy seed loaf on a serving platter and drizzly with yeast. Poppy seeds contain oil, so they can definitely spoil. If you can't remember when you bought them, toss them. • Posted on April 10, 2019 Jump to RecipePrint Recipe Save RecipeLemon Poppy Seed Pound Cake is a super soft and wet pound cake recipe to be coated with sweet lemon glaze! Perfect for breakfast and dessert! Sometimes MORE FOR ME! But it's bad because... Good... MORE FOR ME. So when I made this Lemon Pound Cake I knew that I saved a few slices for myself and shared it with a friend or two. I can't leave for my own equipment with a loaf of this bright, soft, and moist pound cake in my house if I ever expect to fit into shorts this summer. I like making pound cakes ... my most recent Classic Pound Cake. They are simple and perfect with a cup of coffee, or jazzed with some cream or whipped cream. The texture of this Lemon Poppy Seed Cake is extremely soft and moist, and the lemon flavor is balanced with the richness of butter and the depth of vanilla extract. There is nothing better than a slice of lemon cake to heal the winter blues. Have I convinced you? Why is this the best lemon poppy seed cake? First and foremost importantly, this cake definitely has a pound of textured cake. While the crumbs are soft and damp, it is not light. But strangely enough it is also not heavy. The combination of ingredients such as sour cream, baking powder, baking soda, and butter gives this cake a very soft texture, while also being slightly dense, as a pound pie should be. What important ingredients do you need? Avocado: Use butter room temperature! Butter room temperature mixing is much easier with sugar, adding air when you mix them together, making the butter light and smooth. This is an important step in all baking! Also, I used salted butter, as I do in most of my cooking, unless otherwise specified. I like to add a little salt in my dessert. If you are sensitive to salt, feel for unsalted use. Nut sugar: Obviously you need sugar to sweeten your cake, so it can't be ignored. And as I said above, buttercream and sugar together add air as sugar cuts through butter, aiding with the texture of the cake. Baking Soda and Baking Soda: This recipe has a combination of both baking substances. I play around with all the baking powder and all the baking soda when I'm testing this recipe, and settle on a combination of both to create the perfect increase. You can see the perfect dome in the photo of the cake above! Lemon Zest: This is obviously necessary when creating this lemon cake! The fascity provides more flavor than juice when it is baked. And you will get about a tablespoon of zest from a large lemon. Eggs: Eggs add richness and moisture to this cake, as well as all baked goods. The proteins in the egg create structure and stability. Sour cream: Sour cream is a great addition in a dense cake recipe in place of buttermilk milk. The extra fat and less moisture produce a very soft and soft crumb. Poppy Seeds: This is a pound lemon poppy seed cake, so obviously you need poppy seeds! They do not provide a ton of extra flavor, and can be ignored if desired. However, they add a delicate fruit nuttiness that is hard to repeat. Vanilla Extract: Pure vanilla is essential in baking, and this cake is no different. But note, you can also use 1/2 teaspoon of almond extract and 1/2 teaspoon vanilla to really amp up the taste of poppy seeds for a variant. Don't forget to freeze the yeast! Ahh, what's this cake going to do... or any cake ... be without freezing? And what's so great about the sweet yeast on this Lemon Poppy Seed Cake is that it only has 2 ingredients... lemon juice and powdered sugar. Yes, that's it! Here are some tips for lemon glaze: A lot of the citrus brightness of this recipe is packed into the icing. If you prefer a cake with less lemon, put lemon juice in milk, or even water. The yeast on this cake seals in moisture as well as leaving a sweet layer, so I voted not to ignore it! If you want to add lemon flavor, go ahead and add to a teaspoon of zest with lemon juice and sugar. Once the yeast puts it will leave a slightly sweet crunch on the cake. That love! If you want more of a freeze than a yeast, it's an easy adaptation. Just a little more lemonade! If you want it to be thicker, start with 1 tablespoon of lemon juice with 1 1/4 cups of powdered sugar and beat it until it is smooth, adding more lemon juice if desired. You can even increase the amount of yeast by 50% if you want to make sure that every edge of the outside is covered! This is a great recipe for Lemon Poppy Seed Pound Cake, I hope you make it! Looking for More Pound Cake Recipes? Try these: Lemon Curd Pound Cake Orange Pound Cake Million Dollar Pound Cake Print Shelly Prep Time: 10 minutes Cook Time: 60 minutes Total time: 1 hour 10 minutes Yield: 10 slices 1x Category: Cake Cake Culinary Oven: Dessert Print Recipe Pin This Lemon Poppy Seed Pound Cake is dense, moist and bursting with lemon flavor! 1/2 cup butter, room temperature 1 1/4 cup granular sugar 1 tbspop lemon zest 3 eggs 1 tsp vanilla extract 1 tsp kosher salt 1 tsp baking powder 1/2 tbspop baking soda 1 tbspop poppy seeds 2 cups multipurpose flour 3/4 cup sour cream 1/4 cup fresh lemon juice 1 1/4 Cover a pan of x 9.5 with non-stick aerosol. Line the bottom and onto the short end of the pan with leather paper. Coat again with non-stick spray. Set aside. In the bowl of your stand mixer is equipped with paddle attachments mixing butter and sugar together on average speed for 2 minutes. Add to the lemon zest, egg, vanilla, salt, baking powder, baking soda and poppy seeds. Mix for 1 minute until combined, scraping the sides of the bowl as needed. In alternating supplements add sour cream and flour, starting and finishing with flour. Spread the dough into the prepared pan and bake for 55-60 minutes, or until a toothpick put into the center comes out clean. Let the cake cool in the pan for 15 minutes, then transfer to the wire rack. In a small bowl whisk together the lemon juice and powdered sugar to make a glaze. Place a baking sheet under the wire rack to catch excess and pour yeast over the warm cake. Allow yeast to set up and enjoy. Serve warmly or at room temperature. Store airtight for up to 3 days or freeze airtight for up to a month. 1 slice39750.3 g320.4 mg11.4 g70.2 g4.8 g80.5 mg Keywords:: pound cake, cookies and cups, lemon cake, lemon poppy seed, cake recipe, poppy seed Tag @cookiesandcups on Instagram and hashtag it #cookiesandcups It was a hit at my husband's birthday. Great recipe, the syrup really gives the cake a nice citrus flavor that is delicious. There's no time to make it too much before but that works just fine. Serve some syrup on the side for those who want to add some. There is not enough butter to subbed 100g of apple sauce for 100g of butter. Works very well. Definitely a goalkeeperAfter the exact formula and it was a hit with the family. Very fast to pull together. This cake is particularly good. I added twice the lemon peel to call as I was a lemon lover, and it was amazing. I was careful not to beat. Also, I didn't cut my head, nor did I cover halfway through the grill and it wasn't over-browned by any stretch. Brushing with lemon syrup is mandatory, it softens the crust and gives it a kick. Thanks for posting this! Easy and fun with my Kitchenaid. :) Pound cake recipe is easy and delicious. I recommend mixing liquid and dry ingredients separately at first and then combining them in batches later. To smoother, smoother texture mix liquid components until doubled in volume. Also I add about 1-2 tablespoons of lemon juice to the cake dough for extra flavor. I will definitely make this recipe but a little dry. I even weighed all the ingredients and baked the cake for 55 minutes which is the low end of the time called for. Next time I'll check it out at 45 minutes. The cake is not as dense as a pound cake.this recipe is completely rocky. I used a bundt pan, for missing a loaf pan of bread, and it came out sacred. See the cooking time. This is the weirdest cake I've ever made. The taste is good, but it is very dense and dry. Even the dough is a little too thick before it goes into the oven. It definitely needs freezing, but I would recommend finding another recipe. Not worth the hassle of making it from scratch! The cake is really nice with a rich flavor, even without poppy seeds and lemon. My family loved it and it was gone in a flash. I've been doing this for years. That's great! It's a beautiful cake. I made it as a lighter option for a flourless chocolate cake for a family buffet and it was very well received. Sadly, I couldn't find any poppy seeds so had to be ignored, but I think it was very good nonetheless. I made a simple freeze of 2 tbs of icing sugar and lemonade, which thought I would double or triple the next. Also, I lined the whole tin with baking paper which makes for an intriguing presentation. I look forward to making it again. A great recipe if you need a small cake - my 8 inch tube pan is the perfect size. Although the directions are too complicated, this is an easy recipe. I measured the ingredients without weighing them. The cake has great taste and lovely texture. This is good. I do not think you need to pay attention to all those tutorials too dramatic (I want to feel silly using leather paper in a loaf pan), it's just a pound cake. I like this method of mixing from Bible cakes, but it's a pain if you want to make a cake on the spur of the moment and no soft butter (you can soften it in the microwave but it's hard). I used the zest of two Meyer lemons and a little less sugar, an 8-inch disposable loaf pan and flour, measured and didn't weigh the ingredients, and it works fine. You may also need to cover it (I used a pammed piece of leaves), as it was quite brown. It's not as dense as the more traditional pound cake, but it's tasty and becomes better as it aged a little. If you can deal with all the directions of pondering, self-importance, there is a perfectly nice formula in it. The pound cake is good but definitely needs some icing or something, it's pretty dry. I've frozen for it, SOOOO well. Freeze very easily: 3 cups of powdered sugar, 1.5 teaspoons of light corn syrup, 1.5 tablespoons of lemon juice. Whisk 3 ingredients together and pour it over the whole cake, HUGE hit. I agree with an earlier reviewer's comment that this is more like a tea cake A pound cake. It's not exactly what I expected, but it's very tasty. I made the recipe exactly as written. This will make a good gift. After trying 4 different recipes for a birthday cake, I finally found the perfect cake! I remove poppy seeds and lemon zest (using lemon extract) lemon) I aimed for a traditional yellow birthday cake that requires no more than 3 eggs. I baked it in an 8 inch round, PERFECT! Very tasty with frozen vanilla buttercream. I've been making this cake since I received the Bible Cake about 12 years ago. It is one of the best lemon cakes ever and everyone always loves it. Lemon syrup adds a nice tang and moisture to the cake, and the fact that it can be done in advance is a certain bonus! Always weigh dry ingredients - much more accurate than measured. Great. I made two modifications ... Use 4 small eggs instead of 3 large, and replace the fairly rough commercial sugar (whizzed in a moulinex) for the superfine white sugar specified in the recipe. Absolutely amazing ... I would never make a different lemon pound cake again... no point, as it can never compare to this one! Great!!! The instructions could not have been clearer and the cake was damp and flavored. I follow suggestions made in mini bundt pans - great idea - they are so cute - my customers love them. Holy! Lemon flavor is beautiful, wet, dense and delicious. Exactly what I was craving. Great recipe. Like everything else in the Cake Bible, it is perfect. Simple to make, extremely wet and tasty. I like the idea of using European avocados, and plan to use Irish avocados manually next time. The only substitution I make is to use flour regularly instead of cake dough. This was really, really great! I served it with raspberry sauce and vanilla ice cream and everyone raved about it. I will definitely do this again and again. I've been making this cake since I received my copy of The Cake Bible 15 years ago; it's one of my favorite services. The only change I've ever made is to switch to European style butter - I highly recommend it. I also make it in small bundt pans a lot - the little cakes look beautiful. Everyone loves it - the taste is excellent and the texture stands out. The cake is meltingly soft offset by the crispness of the poppy seeds. Follow the correct direction and it comes out perfectly every time! Initially I was intimidated by the recipe, reading as if it were a difficult attempt. I forged ahead anyway and followed the instructions correctly. I was really unhappy with the result. This tasted like a tea sandwich, not a pound cake. Not dense enough for me (as a pound pie should be) and light on taste. Rather blah. Too much work for the product. I'm still looking for a great lemon poppy cake. Cake.