

LEMON CAKE WITH LEMON POPPY SEED BUTTERCREAM

Prep Time: 15 minutes
Cook Time: 25 minutes
Yield: 12 servings

INGREDIENTS:

CAKE

- 3 cups flour
- 1 Tbsp baking powder
- ½ tsp salt
- 1 ¾ cup granulated sugar
- Zest of 1 lemon
- 1 cup unsalted butter, room temperature
- 4 large eggs, room temperature
- 1 tsp lemon extract
- 1 cup buttermilk
- 1/3 cup fresh lemon juice

FROSTING

- 1 cup unsalted butter, room temperature
- 6 cups powdered sugar
- 6-8 Tbsp fresh lemon juice, to taste
- ¼ cup poppy seeds
- Optional: one small drop yellow gel food coloring

GARNISH

- 5 thin slices of lemon
- Mint leaves

INSTRUCTIONS:

1. Preheat oven to 350° F. Grease and flour 3 9-inch baking pans, and then line the bottoms with a round of parchment paper.
2. In a large bowl, whisk the flour, baking powder, and salt together. Set aside.
3. Put sugar in a food processor, along with the zest of one lemon. NOTE: Use a vegetable peeler to get just the yellow part of the lemon. Avoid the bitter white part. Process the sugar and zest together until the zest is completely incorporated, and the sugar is moist and pale yellow.
4. Cream the soft butter and the lemon sugar together for 3 minutes, scraping down the sides of the bowl as needed.
5. Beat in the eggs, one at a time, beating between each addition, scraping down the sides of the bowl to get everything incorporated. Add the lemon extract.
6. Add the flour, mixing just until barely combined, then add the buttermilk and lemon juice. Mix until everything has come together, but do not overmix.
7. Divide the batter equally between the 3 pans and spread out evenly.



8. Bake for 24 minutes, or just until risen and a toothpick inserted in the center comes out without wet batter clinging to it. Do not overbake these layers – they are thin and will cook quickly.
9. Let the cakes cool in the pans on a rack. When they are fully cool, carefully flip them over and remove the parchment paper. (I let them cool overnight in the fridge)
10. To make the frosting, cream the butter and sugar, gradually adding enough lemon juice to make a spreadable frosting. Add the poppy seeds and beat until the frosting is smooth and creamy. Add more lemon juice to make it thinner, or more sugar to thicken it. If you'd like a pale yellow tint to your frosting, add a drop or two of food coloring and mix thoroughly.
11. Frost the cake and then garnish with the lemon slices and mint leaves.