

LEMON POPPY SEED-SOUR CREAM CAKE

This cake is dreamy: soft, fluffy, buttery, lemon-y and it melts in your mouth. It is amazing on its own, but the lemon syrup gives it an extra kick and fresh citrus aroma.

INGREDIENTS

For the Cake:

- 2 large eggs, at room temperature
- 1 large egg yolk, at room temperature
- 3/4 cups and 1 tablespoon sour cream
- 1 ¼ teaspoons vanilla extract
- 2 ½ cups (250 grams) cake flour (or bleached all purpose flour)
- 1 ¼ cups superfine sugar
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 5 teaspoons (10 grams) loosely packed lemon zest, finely grated
- 1/3 cup poppy seeds
- 1 ¾ sticks (14 tablespoons or 200 grams) unsalted butter at 65°-75°F (19°-23°C)

For the Lemon Syrup:

- ¼ cup and ½ tablespoon sugar
- 3 tablespoons freshly squeezed lemon juice (from a large lemon)

SPECIAL EQUIPMENT

- Metal fluted tube pan, coated with baking spray then dusted with flour

PREPARATION

1. **For the Cake:** Preheat the oven to 350°F (325°F if using a dark pan) at least 20 minutes before baking, with the rack on the lower third of the oven.
2. Whisk together whole eggs, yolk, ¼ cup sour cream, and vanilla in a medium bowl until just combined.



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This recipe was adapted from the book "[Rose's Heavenly Cakes](#)" by Rose Levy Beranbaum (2009, Wiley). It was featured on the [Gourmeted.com](#) Feb/March 2010 Newsletter 2010 Newsletter and on the blog last September 26, 2010: <http://gourmeted.com/2010/09/26/lemon-poppy-seed-sour-cream-cake/> Please email us at gourmeted@gmail.com if you have questions.

3. Mix the flour, sugar, baking powder, baking soda, salt, lemon zest and poppy seeds in the bowl of a stand mixer fitted with a flat beater, on low speed for 30 seconds. Add butter and remaining sour cream and continue to mix on low speed until just blended. Increase to medium speed and beat for another 1 ½ minutes. The batter will have a lighter color.
4. Scrape down the sides of the bowl and re-start the mixer on low speed. Add half of the egg mixture from Step 2 and beat on medium speed for 30 seconds, do the same for the remainder of the mixture. Transfer the batter into the prepared tube pan and level the surface with a small spatula.
5. Bake for 45 to 55 minutes, or until a cake tester inserted into the lowest of the tube comes out clean and the cake springs back when pressed lightly.
6. **For the Lemon Syrup:** While the cake is baking, combine sugar and lemon juice in a small microwavable bowl. Heat in the microwave for about 30 seconds and stir until the sugar is dissolved. Cover the bowl with plastic wrap.
7. Once the cake is done, place the pan on a wire rack. Poke the cake all over using a thin skewer and brush it with a third of the syrup. Let the cake cool for 10 minutes before inverting onto a serving plate. Brush the entire surface of the cake with the remaining syrup.
8. Cool completely and wrap airtight.

Notes: The original recipe called for double the amount of the lemon syrup, which I found a little too much for the cake. The bottom of the cake ended up being soaked in syrup.



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