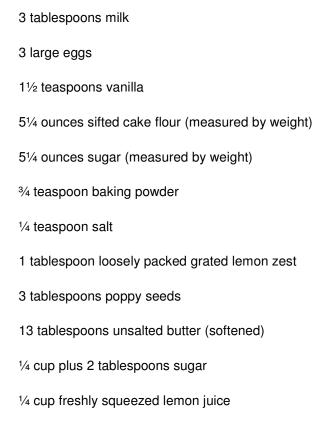# Lemon Poppy Seed Pound Cake

My wife was craving lemon pound cake. This is the recipe that scratched her itch. It comes from The Cake Bible by Rose Levy Bernbaum. All the ingredients should be at room temperature. Serve slices of the cake with fresh berries.

3 tablespoons milk

3 large eggs

1½ teaspoons vanilla

5¼ ounces sifted cake flour (measured by weight)

5¼ ounces sugar (measured by weight)

¾ teaspoon baking powder

¼ teaspoon salt

1 tablespoon loosely packed grated lemon zest

3 tablespoons poppy seeds

13 tablespoons unsalted butter (softened)

¼ cup plus 2 tablespoons sugar

¼ cup freshly squeezed lemon juice

Preheat oven to 350. Grease an 8"x 4"x 2 ½" loaf pan, line the bottom with parchment or wax paper, and then grease again and flour it.

In a medium bowl lightly combine the milk, eggs and vanilla.

In a large mixing bowl combine dry ingredients and mix on low speed for 30 seconds to blend. Add the butter and half the egg mixture. Mix on low speed until the dry ingredients are moistened. Increase to medium speed (high speed if using a hand mixer) and beat for 1 minute to aerate and develop the cake's structure. Scrape down the sides. Gradually add the remaining egg mixture in 2 batches, beating for 20 seconds after each addition to incorporate the ingredients and strengthen the structure. Scrape down the sides. Scrape the batter into the prepared pan and smooth the surface with a spatula. Bake 30 minutes, then cover loosely with buttered foil to prevent over-browning. Bake 25 to 35 minutes longer or until a wooden toothpick inserted into the center comes out clean. (The cake should start to shrink from the sides of the pan only after removal from the oven.)

Shortly before the cake is done, prepare the lemony syrup: In a small pan over medium heat, stir the sugar and lemon juice until dissolved. As soon as the cake comes out of the oven, place the pan on a rack, poke the cake all over with a wire tester, and brush it with half the syrup. Cool in the pan for 10 minutes. Loosen the sides with a spatula and invert it onto a greased wire rack. Poke the bottom of the cake with the wire tester, brush it with some syrup, and reinvert onto a greased wire rack. Brush the sides with the remaining syrup and allow it to cool before wrapping airtight. Store 24 hours before eating to give the syrup a chance to distribute evenly. The syrup will keep the cake fresh a few days longer than a cake without syrup.