

RECIPE

Lemon Poppy Seed Layer Cake

Ingredients:

Cake:

2 C all purpose flour
1 Tbsp baking flour
¾ tsp salt
1 ½ C butter, softened
1 ½ C granulated sugar
1 ½ tsp vanilla
4 eggs
½ C milk
⅓ C poppy seeds

Filling:

2 eggs
6 Tbsp fresh lemon juice
2 Tbsp grated lemon rind
1 C granulated sugar
¼ C butter

Icing:

½ C butter, softened
4 C sifted icing sugar
2 Tbsp fresh lemon juice
1 Tbsp grated lemon rind
¼ C light cream

Directions:

Cake: Combine flour, baking powder and salt. Cream the butter in large bowl on medium speed with electric mixer until creamy. Gradually add sugar and vanilla, beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Add dry ingredients alternately with milk, mixing lightly just to blend. Fold in poppy seeds. Spread batter evenly in two greased and floured 9" round cake pans. Bake at 350°F for 40-45 minutes. Cool 10 minutes then remove from pans and cool completely.

Filling: Prepare several days ahead, if desired. Beat eggs, juice, rind and sugar together thoroughly in small saucepan. Add butter. Cook over low heat, stirring constantly until thickened. Cool completely. Store in refrigerator.

Icing: Beat all ingredients together until smooth and creamy.

Assembly: Cut layers in half horizontally. Spread the filling in centre of both layers. Assemble cake with icing in centre layer. Cover sides and top of cake with icing.

