

Lemon Poppyseed Pound Cake

Makes 1 6x3 loaf pan

Butter ½ cup, (room temperature)

Sugar ½ cup

Lemon Zest 1 teaspoon

Eggs 2 each

Vanilla extract 1 teaspoon

All-purpose flour 1 cup

Baking powder ½ teaspoon

Salt ½ teaspoon

Poppyseeds 2 teaspoons

Heavy cream 1 cup

Powdered sugar 2 tablespoons

Fresh berries for garnish

Preheat oven to 350F. Spray a 6"x 3" loaf pan and set aside. In a medium bowl combine flour, baking powder, salt, and poppyseeds, set aside. In a stand mixer with a paddle attachment, beat butter, sugar, and lemon zest on together on high speed, until light and fluffy. Place mixer on low speed and add eggs one at a time until fully mixed. Add vanilla. Stop mixer and add the dry ingredients and mix on low speed until it comes together. Stir in milk. Pour batter into the loaf pan. Place on a ¼ sheet baking tray and position in the center of the oven. Bake for 1 hour. Check by inserting a toothpick or cake tester in the center comes out clean. Remove from oven and let sit in pan for 10-15 minutes.

In a stand mixer with a whisk attachment, whip heavy cream and powdered sugar together until soft to medium peaks.

Assembly: slice 1" of pound cake and place on a plate and small scoop of whip cream. Garnish with berries.