



Glazed Lemon Poppy-Seed Cake

 Vegetarian

READY IN



60 min.

SERVINGS



10

CALORIES



372 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1.5 cups confectioners sugar
- ☐ 2 large eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 3 tablespoons juice of lemon fresh
- ☐ 1 teaspoon lemon zest fresh finely grated
- ☐ 2 tablespoons poppy seeds

- ☐ 0.3 teaspoon salt
- ☐ 1 cup butter unsalted softened

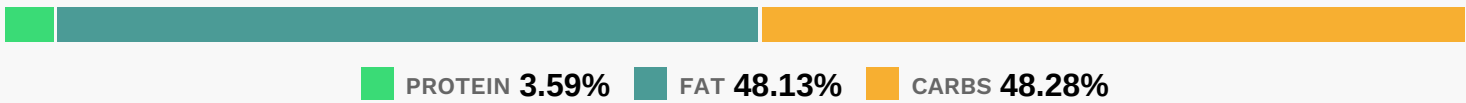
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ cake form
- ☐ spatula

Directions

- ☐ Put oven rack in middle position and preheat oven to 375°F.
- ☐ Butter a 9–inch round cake pan.
- ☐ Whisk together flour, baking powder, lemon zest, and salt in a bowl.
- ☐ Beat together butter and granulated sugar in another bowl with an electric mixer at medium speed until pale and fluffy, 2 to 3 minutes. Beat in eggs until combined. Reduce speed to low, then add flour mixture and poppy seeds and mix until just combined.
- ☐ Transfer batter to cake pan, smoothing top, and bake until a wooden pick inserted in center of cake comes out clean and top is golden brown, about 30 minutes. Cool cake in pan on a rack 5 minutes, then invert onto rack.
- ☐ Whisk together confectioners sugar and lemon juice in a bowl until smooth.
- ☐ Pour glaze over warm cake, spreading it with a spatula to drizzle over edge.
- ☐ Let stand until glaze is set, about 15 minutes.
- ☐ Serve warm or at room temperature.

Nutrition Facts



Properties

Glycemic Index:24.21, Glycemic Load:19.21, Inflammation Score:-4, Nutrition Score:5.2330435047979%

Flavonoids

Eriodictyol: 0.22mg, Eriodictyol: 0.22mg, Eriodictyol: 0.22mg, Eriodictyol: 0.22mg Hesperetin: 0.65mg, Hesperetin: 0.65mg, Hesperetin: 0.65mg, Hesperetin: 0.65mg Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 372.45kcal (18.62%), Fat: 20.32g (31.27%), Saturated Fat: 12.08g (75.51%), Carbohydrates: 45.87g (15.29%), Net Carbohydrates: 45.06g (16.39%), Sugar: 32.84g (36.49%), Cholesterol: 86mg (28.67%), Sodium: 118.58mg (5.16%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.41g (6.82%), Selenium: 9.04µg (12.92%), Vitamin A: 621.64IU (12.43%), Manganese: 0.23mg (11.65%), Vitamin B1: 0.14mg (9.62%), Folate: 36.38µg (9.09%), Vitamin B2: 0.14mg (8.21%), Phosphorus: 66.93mg (6.69%), Iron: 1.15mg (6.38%), Calcium: 63.68mg (6.37%), Vitamin B3: 0.96mg (4.8%), Vitamin E: 0.68mg (4.53%), Vitamin D: 0.54µg (3.6%), Copper: 0.07mg (3.3%), Fiber: 0.81g (3.23%), Magnesium: 11.75mg (2.94%), Zinc: 0.41mg (2.71%), Vitamin B5: 0.26mg (2.59%), Vitamin C: 2.02mg (2.45%), Vitamin B12: 0.13µg (2.13%), Vitamin K: 1.67µg (1.59%), Vitamin B6: 0.03mg (1.57%), Potassium: 54.62mg (1.56%)