



## Lemon Poppy Seed Cake

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### Ingredients for Cake

- ½ cup vegetable oil
- ⅔ cup yogurt (vegan or regular)
- ¾ cup milk (soy or regular)
- 3 ½ TBSP lemon juice
- ½ tsp vanilla
- 2 cups flour
- 1 ½ tsp baking powder
- ½ tsp baking soda
- ¼ tsp fine sea salt
- 1 TBSP cornstarch
- 1 cup sugar
- Zest of 1 lemon
- 1 TBSP poppy seeds

### Ingredients for Glaze

- 2 ½ cups powdered sugar
- 3 TBSP lemon juice

### Instructions

1. Preheat oven to 350 degrees F.
2. Grease and line a 9 inch loaf pan with parchment.
3. Whisk together vegetable oil, yoghurt, milk, lemon juice and vanilla until smooth .
4. In a large bowl, combine flour, baking powder, baking soda, salt and cornstarch. Make sure there are no large clumps of cornstarch in the mix before proceeding.
5. In a medium bowl, place sugar and lemon zest. With your fingertips, rub the lemon zest into the sugar until combined and fragrant. Add to the liquid ingredients and whisk together until smooth. Allow the sugar to dissolve.
6. Add wet ingredients to the flour mixture and stir until just combined and no lumps remain.
7. Add poppy seeds and mix through the batter.
8. Pour the bake batter into the prepared pan and bake for 40 minutes or until risen and golden. Allow to cool before putting in the refrigerator for at least 20 minutes.
9. To make the glaze, mix the sugar and lemon juice together in a bowl. Place the cooled cake on a wire rack over a baking tray. Pour the glaze over the top of the cake. Sprinkle with extra poppy seeds. Return to the fridge until set, then slice and serve. Optionally top with raspberries.

### The story behind the recipe.

My son made this cake for my birthday. He made a vegan version using vegan yoghurt and soy milk. It was outstanding!