Lemon & poppy seeds cake

Ingrédients

- 3 eggs
- 170g sugar
- 65g lemon juice
- 200g T55 flour
- 6g baking powder
- 50g butter
- 60g full cream
- 20g poppy seeds
- 30g lemon juice
- 20g powdered sugar
- 20g lemon juice

Préparation

1. The lemon-poppy seed association, a classic but still works very well!

2. Here it is in a simple cake, , which will make your happiness for breakfast or snack   Prep time : 30 minutes + 55 minutes cooking For a 20cm cake : The cake : 3 eggs   sugar Zests of two lemons   lemon juice   T55 flour   baking powder   butter   full cream   poppy seeds   Preheat the oven to 160°C.

3. Melt the butter and let it cool.

4. Mix the sugar with the zest.

5. Add the eggs, then the lemon juice.

6.   Add the sifted flour and baking powder, then the butter and cream, whisking between each addition.

7.   Finish by adding the poppy seeds.

8.   Pour the batter into the cake pan, and bake for 55 minutes.

9.   The punching syrup :   lemon juice   powdered sugar   Mix the two ingredients, then soak the cake with the syrup as soon as it comes out of the oven.

10.   Wait until the cake has cooled before unmolding it.

11.   The icing : powdered sugar   lemon juice   A few poppy seeds   Mix the powdered sugar with the lemon juice.

12.   Pour the icing over the cake on a rack.

13.   Let it crystallize, then decorate if you wish with some lemon zest and poppy seeds before enjoying!