

Susan's Lemon Poppy Seed Cake

2 oz. Black poppy seeds (4 tbs.)*
4 oz. Self-raising flour (just under 1/2 cup of regular flour + 3/4 tsp.
Baking powder)
3.5 oz. Butter (7 tbs.)
3.5 oz. Caster sugar (just under 1/2 cup)
2 large eggs
grated zest and juice of 1 lemon
2 tbs. warm water
2 oz. Sugar (4 tbs.)

Preheat oven to 180C (350F).

Beat butter and caster sugar until light and creamy. Add beaten eggs gradually, adding a little flour with the last of the eggs. Stir in the lemon zest. Fold in the flour, water and poppy seeds. Bake in a greased loaf tin for about 30 min.

Ten minutes before the cake is due to come out of the oven, make the syrup as follows:

Dissolve the sugar with the lemon juice in a pan over a gentle heat. When the cake is baked, stab with a skewer or knife and pour the lemon syrup over the cake.

Yummy!

**This recipe originated in Britain, so amounts are given in ounces for folks who prefer to use scales. The American conversions are in parentheses.*