Poppy Seed Loaf Cake with Lemon Glaze Recipe
Makes one 9- by-5-inch loaf

Butter or shortening (for the pan)
2 cups cake flour
3/4 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
4 large egg whites, at room temperature
3/4 cup (1 1/2 sticks) unsalted butter at cool room temperature, cut into chunks
1 1/2 cups granulated sugar
1 teaspoon vanilla extract
4 large egg yolks
3/4 cup sour cream
Finely grated rind of 1 lemon
1/2 cup poppy seeds
Glaze
1 cup confectioner’s sugar
2 tablespoons lemon juice
Poppy seeds (for garnish)

1. Set the oven at 350 degrees. Grease a 9-by-5-inch loaf pan and line the bottom and 2 long sides with a piece of parchment paper cut to fit, leaving a 1-inch overhang.

2. In a bowl, whisk the flour, baking soda, baking powder, and salt to blend them.

3. In an electric mixer, beat the egg whites until they form firm peaks. Transfer them to a separate bowl. Wipe out the bowl with a paper towel.

4. In the mixer bowl, beat the butter with the paddle attachment on medium speed for 3 minutes. Gradually beat in the sugar and when it is incorporated, beat for 2 minutes longer. One at a time, blend in the egg yolks. Add the vanilla, sour cream, and lemon rind and mix until combined. With a rubber spatula, scrape down the sides of the bowl often. With the mixer on low speed, gradually add the flour, and mix until blended. Mix in the poppy seeds. With a rubber spatula, fold in the egg whites, one-half at a time.

5. Pour the batter into the pan, and smooth it with the back of a spoon.

6. Bake for 50 to 55 minutes, or until a toothpick inserted into the center of the cake comes out clean. Remove from the oven and let cool in the pan for 10 minutes. Using the parchment paper as handles, lift the loaf out of the pan, remove the paper, and set on a rack to cool completely.

7. In a bowl, stir together the confectioner’s sugar and lemon juice. Spread it over the top of the cake, allowing some of it to drip down the sides. Sprinkle with more poppy seeds, if you like.

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