Lemon Poppy Seed Cake with Fresh Lemon Glaze

From "Young and Hungry: More Than 100 Recipes for Cooking Fresh and Afford- able Food for Everyone" by Dave Lieberman (Hyperion, $22.95).

For the cake:
16 tablespoons (2 sticks) of butter, plus more for greasing the pan, at room temperature
1 cup sugar
½ cup sour cream
3 large eggs
½ teaspoon baking soda
½ teaspoon salt
1½ cups cake flour
1 lemon
2 tablespoons poppy seeds

For the lemon glaze:
2 cups confectioners' sugar
4 tablespoons melted butter
1 lemon

▶ To make the cake: Preheat the oven to 350 F. Grease a Bundt or fluted cake pan with butter.

Beat the butter and sugar to- gether in a mixing bowl with a fork or an electric mixer until light and creamy.

Beat in the sour cream. Add the eggs one at a time, beating well after each addition. Mix in the baking soda and salt. Stir in the flour.

Grate the rind of the lemon into the batter and then cut the

PUCKER UP: Using fresh lemon juice and lemon rind in the cake and the frosting gives this fluffy cake a refreshing zing.

It's a perfect cake for Father's Day.

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one half into the mixing bowl, using one hand to make sure no seeds fall in. Stir in the poppy seeds.

Pour the batter into the greased loaf pan. Bake until the cake is set and the top is light golden brown, about 40-45 min- utes.

While the cake is baking, make the glaze: Put the sugar in a small bowl. Add the melted butter. Grate in the rind of the lemon. Cut the lemon in half crosswise and gradually juice

the halves, stirring all the while. Make sure no seeds fall in. Con- tinue to add juice until creamy and smooth.

Cool the cake for 30 minutes or so, then use a dull knife to loosen the sides. Turn the cake out onto the counter, then turn it over and transfer it to a large serving plate. Use the knife to spread the glaze evenly over the top and let it drip down the sides. Let cool fully before serving.

You can make the cake up to a day in advance. Keep it cov- ered with a pot that's taller than the cake itself so as not to dis- turb the icing job.

Nutrition could not be accu- rately calculated.