

Salt and Serenity

Lemon Poppy Seed Baby Bundts

Adapted from Cook's Illustrated Lemon Pound Cake (March 1 2002 issue). This cake can also be baked in a 9x5 inch loaf pan. Increase cooking time to 45-50 minutes.

Cake

- 1 cup (2 sticks) unsalted butter, softened
- 1 ½ cups cake flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 ¼ cups granulated sugar
- 2 tablespoons grated lemon zest, plus 2 teaspoons juice from 2 medium lemons
- 4 large eggs
- ¼ cup poppy seeds
- 1 ½ teaspoons vanilla extract

Lemon Glaze

- 1 ½ cups icing sugar
- ¼ cup lemon juice (from 1-2 medium lemons)

1. Adjust oven rack to middle position and heat oven to 350°F. Liberally spray 2 mini Bundt pan trays (each tray has 6 mini cakes) with cooking spray; set aside. In medium bowl, whisk together flour, baking powder, and salt; set aside.
2. In glass measuring cup or microwave-safe bowl, microwave butter, covered with waxed paper, at full power until melted, 1 to 2 minutes. (Alternatively, melt butter in small saucepan over medium heat.) Whisk melted butter thoroughly to reincorporate any separated milk solids.
3. In food processor, process sugar and zest until combined, about five pulses. Add lemon juice, eggs, vanilla and poppy seeds; process until combined, about 5 seconds. With machine running, add melted butter through feed tube in steady stream (this should take about 20 seconds). Transfer mixture to large bowl. Sift flour mixture over eggs in three steps, whisking gently after each addition until just combined.

4. Using an ice cream scoop or small measuring cup, pour batter into prepared pans and fill each mini Bundt about 2/3 full. Bake for 5 minutes. Reduce oven temperature to 325°F and continue to bake until deep golden brown and skewer inserted in center comes out clean, about 11-13 minutes longer, rotating pan halfway through baking time. Cool in pan for 10 minutes, then turn mini cakes onto wire rack to finish cooling completely.
5. While cake is cooling in pan, whisk icing sugar and lemon juice together in a medium sized bowl.
6. Spoon on lemon glaze. Once glaze hardens, cakes can be stored in an airtight container at room temperature for up to 5 days.