



Lemon & Poppyseed Sheet Cake

INGREDIENTS:

Cake

- 225 grams unsalted butter
- 1 1/2 cups caster sugar
- 2 tablespoons lemon zest
- 3 eggs, room temperature
- 1 teaspoon vanilla bean paste
- 3 cups plain all purpose flour
- 3 tablespoons baking powder
- 1/2 teaspoon salt
- 1/2 cup poppyseeds
- 1 cup whole milk, room temperature
- 1/4 cup lemon juice

Icing

- 225 grams unsalted butter
- 2 1/2 cups icing sugar, sifted
- 60mls lemon juice
- 1/4 cup poppyseeds

METHOD:

1. Pre-heat oven at 180 degrees fan forced. Grease a 9 X 12 inch sheet pan with baking spray and line with baking paper.
2. In a stand mixer with paddle attachment and cream butter, sugar and lemon zest for 2-3 minutes, until pale and fluffy.
3. Add the vanilla beans, and add in the eggs, one at a time, until combined.
4. Sift flour, baking powder and salt in a separate bowl. Add to stand mixer and combine on low speed just until combined, do not over beat. Fold in poppyseeds.

5. Combine milk and lemon juice in a measuring cup. Drizzle into stand mixer on low speed until incorporated into batter.
6. Pour batter into lined sheet pan and bake uncovered for 30-35 minutes until skewer comes out clean with no wet batter clinging onto it.
7. Allow sheet cake too cool completely on a wire rack prior to icing.
8. To make the icing, place butter, icing sugar and lemon juice in a stand mixer with whisk attachment. Whip for approximately 3-4 minutes on medium speed, or until smooth and creamy. Add poppyseeds and whisk for a further 1 minute on low speed or until incorporated.
9. Ice sheet cake with a spatula and cut into desired slices.

TIPS/SUBSTITUTIONS:

- Keep covered in an airtight container in the fridge for 3-4 days. Not that it will last that long.
- This cake freezes well for up to 3 months. Cover or package well and thaw in the fridge overnight when wanting to consume.
- Easily replace lemon with orange if you prefer that combo.

