

A decorative background featuring a variety of fresh ingredients including lemons, limes, tomatoes, garlic, and herbs, arranged artistically on a light-colored wooden surface.

Lemon – Poppy Seed Coffee Cake

Yield: 6 to 8 slices

For the Cake:

- 1 stick unsalted butter, at room temperature, plus more for the dish
- 2 cups all-purpose flour, plus more for dusting
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 2 teaspoons poppy seeds
- 1/2 teaspoon kosher salt
- 1 cup granulated sugar
- 4 teaspoons finely grated lemon zest
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1 cup sour cream
- Confectioners' sugar, for dusting

For the Topping:

- 3/4 cup all-purpose flour
- 2/3 cup packed light brown sugar
- 1/2 cup rolled oats
- 2 teaspoons poppy seeds
- 1/2 teaspoon freshly grated nutmeg
- 1/4 teaspoon kosher salt
- 6 tablespoons cold unsalted butter, cut into small pieces

Directions:

1. Make the cake: Preheat the oven to 350° F. Lightly butter a 9-inch square baking dish; dust with flour and tap out the excess. Whisk the flour, baking powder, baking soda, poppy seeds and salt in a medium bowl. Beat the butter, granulated sugar and lemon zest in a large bowl with a mixer on medium-high speed until light and fluffy, 3 to 4 minutes. Add the eggs, one at a time, beating well after each addition, then beat in the vanilla. Reduce the mixer speed to low and beat in the flour mixture in two batches, alternating with the sour cream and scraping down the bowl as needed. Spread the batter in the baking dish.