

Directions continued:

2. Make the topping: Mix the flour, brown sugar, oats, poppy seeds, nutmeg and salt in a bowl; work in the butter with your fingers until the mixture looks like coarse meal.
3. Sprinkle the topping over the batter. Bake, rotating the baking dish halfway through, until a toothpick inserted into the centre comes out clean, 50 minutes to 1 hour. Transfer to a rack and let cool completely. Dust with confectioners' sugar just before serving.

Nutritional analysis per serving:

Calories 699 calories
Total Fat 32g
Saturated Fat 18g
Carbohydrates 95g
Dietary Fibre 2g
Sugar 53g
Protein 9g
Cholesterol 133mg
Sodium 385mg

Source: Food Network Magazine
Lemon – Poppy Seed Coffee Cake

