

6 LAYER LEMON POPPYSEED CAKE

GLUTEN FREE

Spring, Mother's Day, Lemons, this is a lovely and very decadent cake for celebrating you mother this spring season.

SERVINGS	SERVING SIZE	TIME TO MAKE
24	1 Slice	90 MINUTES

INGREDIENTS

Lemon Poppyseed Cake

- 2 1/2 Cups Gluten-Free 1:1 Flour
- 1 3/4 teaspoon Baking Powder
- 1/4 teaspoon Baking Soda
- 1/2 teaspoon Salt
- 1 Cup Unsalted Butter (room temperature)
- 1 1/2 Cups Sugar
- 1/2 Teaspoon Vanilla Extract
- 4 Eggs, large
- 4 Egg Whites (from lemon curd section)
- 3/4 Cup Milk
- 1/2 Cup or Juice of 2 Lemons, fresh
- 2 Tablespoons Lemon Zest (3 lemons)
- 2 Tablespoons Poppyseeds

Lemon Curd

- 4 Egg Yolks (save egg whites for cake above)
- 2 Eggs
- 3/4 Cup Sugar
- 1/2 Cup or Juice of 2 Lemons, fresh
- 4 Tablespoon Unsalted Butter
- Zest of 2 Lemons

Lemon Cream Cheese Frosting

- 16 oz Cream Cheese, room temperature
- 3/4 Cup Salted Butter

- 7-10 Cups Powdered Sugar (per taste)
- 1 Tablespoon or Juice of 1 Lemon
- 1 Tablespoon Lemon Zest

DIRECTIONS

Cake

1. Prepare three 8-9 inch cake pans with parchment paper circles in the bottom, greasing bottom and side of pan (I use butter), Preheat oven to 350 F.
2. In a medium size bowl, add flour, baking powder, baking soda, and salt, mix and set aside
3. In a mixing bowl, add the butter, sugar and vanilla extract. Beat together until lighter in color, about 1-2 minutes, allowing everything to cream well together.
4. Add the eggs one at a time, mixing until mostly combined. Scrape down the side or use a beater that scrapes while mixing (I LOVE mine).
5. Add half the dry ingredients, gently mix
6. Add the milk and lemon juice, gently mix
7. Add the rest of the dry ingredients, gently mix.
8. Add the lemon zest and poppyseeds, gently mix. You can also do this part by hand if desired.
9. Using a hand mixer or mixer, whip the eggs whites until light and fluffy (egg yolks will be used for lemon curd), this can take 3-4 minutes.
10. Fold in the egg whites to the cake batter, gently mixing until combined.
11. Divide batter to the three cake pans, gently tap the pans down on the counter to help release any trapped air.
12. Place in oven and bake until toothpick comes out clean for 22-25 minutes
13. Let colon baking rack for 10-14 minutes, then invert and remove pan from cake, letting them cool completely before assembly

Lemon Curd Making

1. In a large bowl, whisk the eggs yolks and full eggs until well mixed.
2. Add the sugar and lemon juice until mixed.
3. In a sauce pan, cook over medium heat on stovetop, stirring constantly until the wooden spoon is coated and thickened, about 8-10 minutes
4. Remove from stove and let cool briefly (if needed, for 2 minutes)
5. Strain using a sieve and cheesecloth
6. Add butter, 1 Tablespoon at a time, stirring.
7. Add lemon zest and gently mix.

8. Place plastic wrap on-top to prevent skin from forming and let cool until assembling the cake.

Lemon Cream Cheese Frosting

1. Using a mixer, add the cream cheese and butter and beat until well combined.
2. Add half the powdered sugar and mix well until combined and smooth
3. Add the lemon juice and zest, mixing until combined
4. You can taste and add more powdered sugar until reached desired sweetness

Creating the Lemon Poppyseed Cake

1. Using a serrated long knife, slice the cake in half to create two more cake rounds, for a total of 6 layers. You can skip this part and have thicker cake for 3 layers.
2. Place one cake layer on bottom, I like to secure the cake with a little frosting on the bottom of a cardboard cake round and then place the bottom cake layer on top, but this is optional
3. Add 1/5 amount of lemon curd to the cake round and spread evenly on cake
4. Place about 1 cup frosting evenly on top of this
5. Repeat this layer system of cake, lemon curd, then frosting until the final cake round is on top.
6. Decorate the top of the cake and sides of the cake with frosting as desired or you can leave as is and place edible flowers, a light powdered sugar dusting, or sprinkle some poppyseeds on top with lemon slices as well.
7. Refrigerate the cake until ready to serve. (you will probably want to place wax paper to help protect cake and decrease it drying out)
8. Enjoy!

Nutritional Information per serving: 473 Calories, 24 grams Fat, 14 gram Saturated Fat, 138 mg Cholesterol, 209 mg Sodium, 61 grams Total Carbohydrates, 1 gram Fiber, 49 grams Sugar, 5 grams Protein, 27% Vitamin A, 4% Vitamin C, 7% Calcium, 8% Iron