

Lemon Poppy Seed Cake

<http://userealbutter.com/2015/07/15/lemon-poppy-seed-cake-recipe/>
a mashup of <http://toriavey.com/toris-kitchen/2014/03/lemon-poppy-seed-cake/> and <http://www.thekitchn.com/recipe-lemon-poppyseed-bundt-cake-recipes-from-the-kitchn-203610>

2 1/2 cups all-purpose flour
1 tsp baking soda (3/4 tsp at 8500 ft.)
1 tsp salt
1/2 cup butter, softened
3/4 cup vegetable oil or coconut oil (I used coconut oil – 150g)
1 1/2 cups sugar
2 egg yolks
4 eggs
3 tbsps lemon zest
3 tbsps fresh lemon juice
2 tpsps vanilla extract
1 cup sour cream (full fat, please)
1/2 cup poppy seeds

lemon icing

1 cup powdered sugar
2 tbsps lemon juice

Preheat oven to 350°F. Grease and flour a 12-cup bundt pan. In a medium bowl, mix the flour, baking soda, and salt together until blended. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter, coconut oil (if using), and sugar together. If using vegetable oil, beat that into the creamed butter and sugar. Beat the egg yolks into the butter mixture. Beat the eggs in, one at a time, mixing well after each addition. Mix in the lemon zest, lemon juice, and vanilla extract. Add the flour mixture to the batter and blend until smooth. Beat in the sour cream. Fold in the poppy seeds. Pour the batter into your prepared bundt pan and smooth the top. Bake for 50-60 minutes (50 for me). Remove from oven and let cool completely. Meanwhile, whisk the powdered sugar and lemon juice together to make the icing. Invert the cake onto your serving plate and drizzle with lemon icing. Serves 12-16.