

Poppy Seed Cake

¼ c	Poppy seeds (divided)	¾ tsp	Kosher salt
1 ½ c	All-purpose flour	¾ tsp	Baking soda
2/3 c	Buttermilk	¼ tsp	Cream of tartar
1 Tbsp	Vanilla extract	2	Large lemons
1 c	Unsalted butter (cold)	4	Extra-large egg whites (1/2 c + 1 Tbsp)
¾ c	Granulated sugar (divided)		

For Glaze:

1 c	Powdered sugar	1 tsp	Lemon juice
5 tsp	Whole milk		Poppy seeds for sprinkling

Directions:

Heat oven to 350° with rack in the center. Coat the bottom and sides of a 10" tart pan with a removeable bottom with cooking spray. Sprinkle 2 Tbsp of the poppy seeds over the bottom of the pan and tilt the pan to distribute over the surface.

Combine the flour and the remaining 2 Tbsp of poppy seeds in a large bowl and stir with a whisk to combine. Whisk the buttermilk and vanilla together in a small bowl.

Put the cold butter in a stand mixer with the paddle and beat at medium speed until the butter is softened but still cold, about 3-4 minutes, stopping to scrape the bowl and the beater as needed. Add ½ c of granulated sugar and beat on medium speed until light and fluffy, 3-4 minutes, scraping the bowl as needed. Add salt, soda, and cream of tartar. Grate the zest from both lemons into the bowl with a fine (Microplane) grater. Beat on low speed for about 30 seconds to incorporate the additions. Scrape down the bowl.

Add the flour and buttermilk mixture alternately in 3 additions for the flour and 2 additions for the buttermilk, mixing on low speed and scraping the bowl after each addition, until thoroughly combined.

In a clean bowl with a clean whisk, beat the egg whites on medium until foamy then increase speed to medium-high and beat until soft peaks form, 1-2 minutes. Increase the speed to high and gradually add the remaining $\frac{1}{4}$ c granulated sugar and beat until peaks are stiff and shining but not dry (about 2 minutes). Using a rubber spatula, add $\frac{2}{3}$ of the egg white mixture to the batter and stir well until the batter is lightened. Fold in the remaining egg whites until no streaks of white remain. Scrape the batter into the prepared pan and smooth the top.

Bake until the top is golden brown, and a skewer comes out clean (or an instant read thermometer reads between 202° and 210 °), 28-35 minutes, rotating the pan after 20 minutes to ensure even baking. Remove the cake from the oven and set aside to cool. When the cake is cool, press up on the bottom of the pan to release the outer ring, then invert the cake onto a serving platter and gently remove the bottom of the pan from the top of the cake.

Stir together the confectioner's sugar, milk, and lemon juice until smooth. Spoon about $\frac{2}{3}$ of the glaze onto the center of the cake and use the back of a spoon to spread it in a circular motion to cover the cake, leaving about 1" of cake visible around the edges. Lightly sprinkle poppy seeds over the glaze. Reserve the remaining glaze for people to spoon onto individual slices if desired.