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SAFFRON LEMON POPPY SEED POUND CAKE

Lemon Saffron Poppy Seed Bread / Pound Cake Recipe.

Makes three 5.5x2 inch nonstick pans or one large.

1 cup (250ml) milk
A few saffron threads.

2 ea. (100g) eggs
0.4 cup (90ml) grape seed oil
1.5 cups (300g) sugar
1/2 cup (125g) sour cream
1.2 cups (280g) cake flour, sifted
0.4 ounce (12g) baking powder
0.8 ounces (20g) poppy seeds
2 ea. lemon zest
A few drops of lemon extract (optional).



Method

Bring milk to a boil with saffron and blend; let cool to room temperature (it can be done a day ahead). In a stand mixer fitted with the whisk attachment, beat eggs, oil and sugar on high speed for about 5 minutes. Lower speed and add sour cream and saffron milk. Mix in sifted powders, poppy seeds, lemon zests and extract. Mix well.

Baking

Fill greased nonstick cake pan two-third up. Bake at 325°F (160°C) for 45 min or one hour if using one large cake pan. Lower oven temperature to 300°F (150°C) if using convection oven. Let pouncake sit for 10 minutes before unmolding. Cool to room temperature, wrap up and chill overnight before slicing. Lemon saffron poppy seed poundcake can be kept refrigerated for up to a week or frozen for weeks. Enjoy!

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