**Lemon Poppy Seed Pound Cake**

**By**[**Melissa Clark**](https://cooking.nytimes.com/ourcooks/melissa-clark/my-recipes?action=click&module=byline&region=recipe%20page)

**YIELD**8 servings

**TIME**1 hour 20 minutes

This lemon poppy seed pound cake is summery and quick to make, and perfect for a picnic. One tip: cut up the pound cake before the picnic but leave it in the baking pan. It makes it easier to transport, and the pan protects it, too. Then serve it on its own, with ripe berries, and let the ants enjoy the crumbs.

INGREDIENTS

* **Butter, for greasing pan**
* **1 ¾** **cup all-purpose flour, more for pan**
* **Zest of 2 lemons**
* **1** **cup sugar**
* **½** **cup buttermilk**
* **3** **tablespoons plus 4 teaspoons lemon juice**
* **3** **large eggs**
* **1 ½** **teaspoons baking powder**
* **¼** **teaspoon baking soda**
* **¼** **teaspoon fine sea salt**
* **⅔** **cup extra-virgin olive oil**
* **1** **tablespoon poppy seeds**
* **½** **cup confectioners’ sugar**

PREPARATION

1. Heat oven to 350 degrees. Butter and flour an 8-inch loaf pan.
2. In a bowl, combine lemon zest and sugar and rub with your fingers until it looks like wet sand. Whisk in buttermilk, 3 tablespoons lemon juice and eggs. In a separate bowl, whisk together flour, baking powder, baking soda and salt. Whisk dry ingredients into the batter, then whisk in oil and poppy seeds.
3. Pour batter into prepared pan. Bake until a toothpick inserted in the center emerges clean, about 1 hour. Let cool in pan until warm to the touch, then turn out onto a baking rack set over a rimmed baking sheet. Turn cake right side up.
4. Whisk together remaining 4 teaspoons lemon juice and the confectioners’ sugar. Use a pastry brush to spread glaze evenly over top and sides of cake. Cool completely before slicing.