

## Ingredients

### For the cake

115gr butter  
100gr granulated sugar  
2 eggs  
200gr plain flour  
1t1 baking soda  
50ml butter milk  
25gr poppy seeds

### for the lemon-curd topping

3 eggs  
80gr granulated sugar  
1 lemon  
100gr cream cheese  
50gr butter

3 springform tins,  
12cm

Make the lemoncurd topping first. Preferably a few hours in advance to let the topping stiffen enough to be able to handle it well.

Grate the zest of the lemon and squeeze the lemon. Put the eggs , sugar, lemon zest and juice in a pan with a thick bottom. Heat the mixture until it thickens, meanwhile whisking with a whisk. Remove the pan from the heat and whisk in the butter. Sift the mixture and stir in the cream cheese . Place the mixture in the refrigerator.

Preheat the oven to 160 °. Grease and flour the tins. Beat the eggs with the sugar until foamy. Melt the butter in a pan with a thick bottom , don't let it brown. Sift the flour and baking powder over a mixing bowl. Fold in the egg mixture, melted butter and buttermilk and finally the poppy seeds. Pour the batter into three forms. Place the forms in the oven and bake for 25 minutes.

Spread the remaining topping over the sides and top of the cake and sprinkle poppy seeds on it.

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