



Glazed Lemon Breakfast Cake

with Berry Jam Swirl



2h



2 Servings

This bright and sunny lemon cake is a delicious start to the day, but we're happy to snack on it anytime! We make a buttery pound cake with lots of lemony tartness and add sour cream for a moist and tender crumb. A surprise swirl of berry jam adds a flash of color, while a puckery lemon glaze makes this cake shine. (Serves 8)

What we send

- ½ oz freeze dried strawberries
- 3 lemons
- 10 oz granulated sugar
- 3 (½ oz) raspberry jam
- 4 (1 oz) sour cream ⁷
- 10 oz all-purpose flour ¹
- ¼ oz baking powder
- 2½ oz confectioners' sugar

What you need

- 1 cup butter, softened (plus more for greasing) ⁷
- kosher salt
- vanilla extract
- 4 large eggs ³

Tools

- loaf pan
- parchment paper
- microplane or grater
- small saucepan
- stand mixer or handheld electric mixer

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 600kcal, Fat 29g, Carbs 77g, Protein 8g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. **Butter** a loaf pan and line with parchment paper.

Crush **freeze-dried strawberries** in bag with a rolling pin or heavy object until powdery. Into a small bowl, zest **all of the lemon**. Into a separate small bowl, squeeze **5 tablespoons lemon juice**.



4. Finish batter

Add **all of the sour cream** and **3 tablespoons lemon juice**; beat until incorporated. Add **flour, 1 teaspoon baking powder**, and **1½ teaspoons salt**. Beat until just combined.

Pour **half of the batter** into prepared loaf pan. Spread **berry jam** into an even layer over top. Pour in **remaining batter**.



2. Make berry jam

In a small saucepan over medium heat, combine **powdered strawberries, 2 tablespoons each of granulated sugar and water, 1 tablespoon lemon juice**, and **¼ teaspoon salt**. Cook, stirring, until simmering, thickened, and strawberries have hydrated, 2-4 minutes (reduce heat if needed). Remove from heat and stir in **all of the raspberry jam**. Let cool completely.



5. Swirl & bake

Insert a knife into **batter** and draw figure eight patterns to create swirls.

Bake on center oven rack until browned around the edges and a toothpick inserted into center comes out clean, 65-70 minutes. Let cool completely in pan.



3. Start batter

In a large bowl, combine **1 cup softened butter, remaining sugar**, and **all but 2 teaspoons lemon zest**. Using a stand or handheld electric mixer with a whisk, beat on medium speed until light and fluffy, 2-4 minutes. Add **1 teaspoon vanilla** and **4 large eggs**. Beat until smooth, about 1 minute more.



6. Glaze & serve

To **bowl with remaining lemon zest**, whisk in **confectioners' sugar** and **remaining lemon juice** (add a few drops of water if too thick).

Serve **lemon breakfast cake** with **lemon glaze** spread on top. Enjoy!