Lemon Poppy Seed Snacking Cake with Strawberry Cream Cheese Frosting

c/o Marissa Rothkopf Bates

Makes one 9-inch round cake, feeds 10 to 12.

What You'll Need:

For the cake:

10 tablespoons (175 grams) butter, softened

3/4 cup (175 grams) granulated sugar

3 large eggs

2 1/4 cups (270 grams) all purpose flour

2 teaspoons baking powder

1/4 teaspoon baking soda

1/2 teaspoon salt

3 tablespoons poppy seeds

4 generous tablespoons plain yogurt or sour cream

1 teaspoon vanilla

1/2 teaspoon lemon extract or lemon oil (optional)

Zest of 2 lemons

For the Frosting:

8 ounces (1 cup or 216 grams) cream cheese at room temperature, cut into 8 pieces

4 tablespoons (56.5 grams) butter, cut into 8 pieces

1.2 ounces freeze-dried strawberries, crushed into a powder

1 teaspoon vanilla

3/4 cup (96 grams) confectioners' sugar, sifted.

What You'll Do:

1. Preheat the oven to 350 degrees F. Grease and line a 9-inch x 2-inch round cake.
2. Put all the ingredients in the bowl of a stand mixer (or use a hand mixer) and blend on low until the flour is mostly absorbed, raise the speed to medium-high and blend for 1 minute. Scrape down the sides and blend for another 20 seconds, or until the mixture is uniform.
3. Pour the batter into the pan and spread evenly.
4. Bake for 30 to 35 minutes, or until the center bounces back if touched gently.
5. Let cool on rack for 5 minutes. Remove from pan and leave to cool top side up.
6. Meanwhile, make the frosting. With a hand mixer (or stand…but I find a hand mixer is better at blending this particular frosting), blend the butter and cream cheese together until you can't tell the difference. Scrape down the sides and continue beating until fluffy. Add the vanilla, dried strawberries and confectioners' sugar. Beat on low until the dry ingredients are blended in. Scrape down the bowl. Raise the speed to medium-high and whip until lighter and fluffier, about 1 1/2 minutes. Scrape down frequently. You can make the icing ahead of time and refrigerate. It will be easier to spread at room temperature.
7. When the cake is cool, spread the strawberry frosting on the top and sides of the cake. Garnish with sliced strawberries.