Light and bright. Perfect for summer snacking

Ingredients:

3 large eggs

225g caster sugar

120ml double cream/milk

75g butter cubed

10g poppy seeds

Finely grated zest of 3 lemons (1 Tbsp)

170g plain flour

1¼ tsp baking powder

Glaze

100g icing sugar, sifted

2 Tbsp lemon juice

Method:

Place the eggs and sugar in the bowl of an electric mixer and whisk on a medium-high speed for about 2 minutes, until pale and frothy.

Add the cream/milk and continue to whisk for about 2 minutes, until the mixture has combined, thickened a little and turned pale.

In the meantime, melt the butter in a small saucepan over a low heat, add the poppy seeds and lemon zest and set aside.

Sift the flour, baking powder and salt together into a bowl, then use a rubber spatula to fold this into the egg mixture before folding through the butter, poppy seeds and zest.

Spoon the mixture into a large loaf tin so that it rises three-quarters of the way up the sides.

Place the tin on a baking tray and bake on 180 degrees celcius for about 50 minutes or until a skewer inserted into the centre of the cake comes out clean.

Make the glaze by whisking the icing sugar with the lemon juice in a bowl. Pour this over the top of the cake as soon as it comes out of the oven, spreading it over the top so that it sinks in and creates a nice glaze.

Set aside to cool for 30 minutes before removing from the tin. Leave to come to room temperature before serving.

You can make this in a regular 900g loaf tin or, if you have them, nine mini-loaf tins (9 x 6 x 4 cm) also work well. If you are making the mini-loaves, reduce the baking time to 25 minutes.