



Vertuo Desserts

by Evelyn Jacob • podsNespresso.com

LEMON POPPY SEED POUND CAKE VERTUO CUPS

Ingredients

½ cups butter
¾ cup granulated sugar
or ¼ honey
3 eggs
2½ cups flour
1 tsp baking powder
½ tsp baking soda

½ tsp salt
½ cup fresh squeezed
lemon juice
2 Tbsp fresh lemon zest
1 cup milk

Glaze

1½ cups powdered sugar
1 tsp lemon juice
2-3 Tbsp milk

whisk together; glaze when
cakes have completely cooled
down

Preparation

Preheat the oven to 350°. With a little pastry brush, lightly oil about 24 clean (and empty!) Nespresso Vertuo cups.

Figure out in advance what you will cook them in so they are supported during the bake. You may find a muffin pan might work well for instance.

In a mixing bowl, blend the sugar and butter until mixed well and fluffy. Combine the flour, baking powder and salt together in a bowl. Add the eggs to the butter mixture and mix well.

Next add the lemon juice and zest to the wet mixture and mix until well combined.

Alternating between the flour mixture and milk, starting with the dry ingredients, add these to the sugar mixture and blend just until mixed together. Now stir the poppy seeds into the batter.

Pour the batter into the oiled Vertuo cups and bake for about 20-25 minutes, or until golden brown and a toothpick inserted into the center comes out clean. Let cool thoroughly before glazing.