

Week 29

**Winter Squash— Butternut**

**Potatoes**

**Carrots**

**Sweet Peppers**

**Beets**

**Sweet Potatoes**

**Radishes**

**Fennel**

**Poppyseeds**

**Garlic**

Farm News: Poppyseeds! This is the first time I’ve grown poppies for seeds instead of for flowers—I was very careful, when I harvested them, to keep the pods upright so the seeds didn’t fall out—then I realized they didn’t have all the openings at the top like flower poppies—so useful! Hurray for plant breeding. Ignore the mold on the outside of the pods; the seeds inside should be dry and clean. This week we have black poppyseeds- next week is white poppyseeds! (Unless I got the baskets mixed up. We might have white ones this week after all.)

GLAZED LEMON POPPY-SEED CAKE

GOURMET MAY 2007

1 1/4 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon finely grated fresh lemon zest

1/4 teaspoon salt

2 sticks (1 cup) unsalted butter, softened

3/4 cup granulated sugar

2 large eggs

2 tablespoons poppy seeds

1 1/2 cups confectioners sugar

3 tablespoons fresh lemon juice

Put oven rack in middle position and preheat oven to 375°F.

Butter a 9-inch round cake pan.

Whisk together flour, baking powder, lemon zest, and salt in a bowl.

Beat together butter and granulated sugar in another bowl with an electric mixer at medium speed until pale and fluffy, 2 to 3 minutes. Beat in eggs until combined. Reduce speed to low, then add flour mixture and poppy seeds and mix until just combined.

Transfer batter to cake pan, smoothing top, and bake until a wooden pick inserted in center of cake

comes out clean and top is golden brown, about 30 minutes. Cool cake in pan on a rack 5 minutes, then invert onto rack.

Whisk together confectioners sugar and lemon juice in a bowl until smooth. Pour glaze over warm cake, spreading it with a spatula to drizzle over edge. Let stand until glaze is set, about 15 minutes.

Serve warm or at room temperature.