**Lemon Poppy Seed Cake**

Zest of 2 lemons

1 cup sugar

½ cup buttermilk

3 tablespoons lemon juice

3 large eggs

⅔ cups vegetable oil

1 ¾ cup all-purpose flour

1 ½ teaspoons baking powder

¼ teaspoon baking soda

¼ teaspoon fine sea salt

1 tablespoon poppy seeds

Heat oven to 350 degrees. Butter and flour an 8-inch loaf pan.

In a bowl, whisk together the lemon zest, sugar, buttermilk, lemon juice, eggs, and vegetable oil.

In a separate bowl, whisk together flour, baking powder, baking soda, salt, and poppy seeds.

Add the wet ingredients to the dry ingredients and whisk just until combined.

Pour batter into prepared pan. Bake until a toothpick inserted in the center emerges clean, about 1 hour. Let cool in pan until warm to the touch, then turn out onto a baking rack.