

## Brown Sugar and Grapefruit Pound Cake

Anne Byrn/Between the Layers

*I adapted this cake from the Smitten Kitchen (Deb Perelman) who adapted it from the Barefoot Contessa's yogurt cake, and all of this wouldn't have started unless my daughter Kathleen hadn't baked Molly Baz's grapefruit cake and added poppyseeds to it. What I love about a grapefruit cake like this one is the dense crumb and how the syrup soaks deep into the cake and makes it really moist. Plus, it's just so easy to stir together - you don't need to plug in a mixer! And definitely add a tablespoon of poppyseeds if you have them!*

Makes one 9-inch loaf

1 cup light brown sugar

1 tablespoon grated grapefruit zest, or more (from a medium-to-large grapefruit)

1 cup plain whole milk yogurt or sour cream

3 large eggs

1/2 cup light olive oil or vegetable oil

1 1/2 cups all-purpose flour (I used King Arthur unbleached)

2 teaspoons baking powder

1/2 teaspoon kosher salt

Grapefruit Glaze:

1/3 cup fresh grapefruit juice

3/4 cup powdered sugar

1. Place a rack in the center of the oven, and preheat the oven to 350 degrees F. Grease and lightly flour a 9-inch loaf pan.
2. Place the brown sugar and grapefruit zest in a large bowl, and stir to combine. Add the yogurt, eggs, and oil, and stir to combine. In a separate small bowl, whisk together the flour, baking powder, and salt. Stir this into the wet ingredients until just smooth, no more than 1 minute. Pour the batter into the pan, and place the pan in the oven.
3. Bake until the loaf is golden brown, firm to the touch, and tests done, about 50 to 55 minutes. Remove from the oven, and let the cake cool in the pan for 15 minutes.
4. Run a knife around the edges of the pan, invert right-side up onto a rack, and let cool while you make the glaze.
5. For the glaze, pour the juice into a small saucepan over medium heat. Whisk in the sugar and heat several minutes until it is syrupy. It will be still runny. Poke some holes in the top of the cake with a wooden skewer or sharp knife. Spoon the glaze over the

top of the cake slowly so it can seep in. Let the cake cool, about 20 minutes, then slice and serve.