

Poppy Seed Cake

Servings : 12

Amount	Measure	Ingredient - Preparation Method
		cake
3/4	cup	whole blue poppy seeds
3/4	cup	milk
2	tablespoons	milk
4		egg white
3/4	cup	butter
1 1/2	cups	sugar
2	cups	flour
2	tablespoons	flour
3	teaspoons	baking powder
1/2	teaspoon	salt
1 1/2	teaspoons	pure vanilla extract
		frosting
1/2	cup	butter
3	cups	powdered sugar - sifted
1	teaspoon	minced lemon peel rehydrated in 1 tb water
1/2	teaspoon	pure lemon extract
1/2	teaspoon	pure vanilla extract
2	tablespoons	milk

Two hours before baking cake, combine poppy seeds and milk in a bowl and let soak. Preheat oven to 375. Grease a 9x13 pan and set aside. Beat the egg whites on high speed until stiff and set aside. In a mixing bowl, cream together butter and sugar until light and fluffy. In a separate bowl, sift together the flour, baking powder, and salt. Alternate adding the dry mixture and poppy seed mixture to the butter mixture, blending well after each addition. Add vanilla and mix well. Gently fold in egg whites by hand. Pour into pan and bake at 375 for 10 minutes. Reduce to 350 and bake another 15-20 minutes, until toothpick comes out clean. Cool before frosting.

Beat together all frosting ingredients except milk. Add enough milk to desired consistency and beat well.