

# Poppy Seed Cake

**Grind:** 2 1/2 Cups wheat in Whisper Mill on fine.

1 3/4 Cups sugar  
2 3/4 Cups whole wheat flour  
1/4 Cups cornstarch  
2 1/2 Teaspoons baking powder  
1 Teaspoon salt  
2/3 Cup butter or margarine (soft)  
2 eggs  
1 1/2 Teaspoons lemon extract  
1 Teaspoon grated lemon rind (optional)  
1 1/4 Cups milk  
2 Tablespoons poppy seeds

**Combine:** Dry ingredients in Bosch mixing bowl. Blend.

**Add:** Margarine, eggs, lemon extract lemon rind and 5/8 cup of milk, then add rest of the milk and poppy seeds.

**Blend:** Thoroughly. Grease and lightly flour angel food cake pan.

**Pour:** Batter into cake pan and bake at 350° for 40 to 45 minutes or until done.

**Invert:** Onto cake plate. Punch holes in the top with toothpick Pour lemon glaze over it.

## Lemon Glaze

1 Cup powdered sugar  
Juice from 1 Lemon

# Kitchen Resource

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