



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

POPPY SEED BUNDT CAKE

Preheat oven 325°F

½ cup butter, room temperature
1 ½ cups granulated sugar
4 eggs
2 cups all-purpose flour
2 ½ teaspoons baking powder
½ teaspoon salt
1/3 cup sour cream
¼ cup milk
½ teaspoon lemon extract
Zest of 2 lemons

Grease and flour a 10" bundt pan.

Beat butter with sugar until light and fluffy.

Add eggs one at a time – beat well after each addition

Sift flour, baking powder and salt together then add alternately with sour cream and milk.

When mixed add lemon zest, lemon extract and poppy seeds.

Pour into bundt pan. And place in oven.

Check cake after 50 minutes. The cake is finished when a wooden tester comes out of the cake cleanly.

Cool cake on a cooling rack for 10 minutes then remove from pan to cool completely.

Lemon Glaze

enough fresh lemon juice to make a drizzle – about 2 tablespoons

1 cup icing sugar

Mix well then pour over cake.

THE LOVE: Make sure to butter and flour the pan really well so that the cake doesn't stick and your cake shows off the pan design.