

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

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