

Poppy Seed Cake

Grind: 2 1/2 Cups wheat in NutriMill 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 with whips . 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