

Bank Kitchen Recipe

PAULA'S POPPY SEED CAKE

Prep time: 10 minutes Bake time: 50 minutes

Servings: 12 –16

Ingredients for cake: 1 box of Duncan Hines ® Butter Recipe Golden cake mix, 1/2 container of McCormick ® Poppy Seeds (1.25 oz. size), 4 whole eggs, 3/4 cup of vegetable oil, 1/2 cup of granulated sugar, 8 oz. of sour cream, 1/2 cup of water

Ingredients for icing: 1 1/2 cups of powdered sugar (unsifted), 2 Tbsp. milk

First, preheat oven to 325 degrees Fahrenheit.

For icing: Mix powdered sugar and milk, until well blended. Set aside.

For cake batter: Beat all ingredients together in a large mixing bowl for approximately 2 minutes. Then, pour mixture into a Bundt ® cake pan that has been greased, and dusted with granulated sugar. Bake for 50 minutes. Remove from oven, and allow to cool – in the pan – for approximately 20 minutes. Finally, remove from pan while still warm, and drizzle with powdered sugar icing. Ready to serve.

NOTE: For added visual excitement, garnish finished dish with additional Poppy Seeds while cake is still warm.

