

## LEMON POPPY SEED POUND CAKE

2 TBSPS GRATED LEMON RIND

1 TBSP. LEMON EXTRACT

3 C. FLR.

$\frac{3}{4}$  tsp. BKG. SODA

$\frac{1}{2}$  " BKG. PDR.

$\frac{1}{2}$  " SALT

1 C. BUTTER.

2 C SUGAR

3 EGGS (room temp.)

2 YOLKS "

1 C BUTTERMILK (room temp.)

$\frac{1}{4}$  C. POPPY SEEDS

## GLAZE

$\frac{1}{3}$  C FRESH LEMON JCE

$\frac{1}{3}$  C SUGAR

MIX LEMON RIND + EXT. (SET ASIDE)

SIFT DRY ING - (FLR. B.S. BKS P. & SALT)

CREAM BUTTER - 3 min. ADD SUGAR IN 3 ADDITIONS  
BEATING WELL AFTER EACH BEAT IN EGGS ONE AT A  
TIME - BEAT IN YOLKS

LOW SPEED - ADD FLR & BUTTERMILK ALT. BLEND  
IN LEMON RIND MIX & SEEDS.

10" BUNDT PAN. SHAKE PAN GENTLY side to side to  
LEVEL

350° 60-70 (OR UNTIL TOP IS GOLDEN)

COOL IN PAN ON RACK 5 min

INVERT - SPOON OVER GLAZE