

Poppy Seed Cake

Makes 12 to 16 servings

2²/₃ cups all-purpose flour, sifted

1¹/₄ teaspoons baking powder

1 teaspoon baking soda

1/2 teaspoon salt

1 cup (2 sticks) unsalted butter

1³/₄ cups sugar, divided

5 eggs, separated

1 cup buttermilk

1/3 cup poppy seeds

1 tablespoon grated lemon peel

1. Preheat oven to 325°F. Grease and flour a 12-cup Bundt pan.
2. Sift together flour, baking powder, baking soda and salt in medium bowl. Beat butter and 1¹/₂ cups sugar in large bowl with electric mixture until light and fluffy. Beat in egg yolks, one at a time.
3. Add flour mixture alternating with buttermilk to egg yolk mixture, starting and ending with dry ingredients, beating well after each addition. Beat in poppy seeds and lemon peel.
4. Beat eggs whites until foamy. Gradually beat remaining 1/4 cup sugar until soft peaks form. Fold into batter until no white remains. Pour into prepared pan.
5. Bake 55 minutes or until top springs back when lightly touched. Let stand 5 minutes. Loosen cake around tube and sides with spatula, invert onto wire rack. Cool completely. Sprinkle with powdered sugar just before serving.

Courtesy: Marlies Bellos