

LEMON POPPY SEED CAKE



Cake

- 1/4 cup Poppy seeds
- 1/2 cup Milk
- 1 cup Unsalted butter, room temperature
- 2 cups Sugar
- 4 Eggs, large
- 1 cup Sour cream
- 1/3 cup Lemon juice
- 2 Tbsp. Lemon zest
- 2 1/2 cups **San Antonio River Mill® Brand Sopaipilla Mix**
- 2-3 drops Yellow food coloring

Garnish

- 1/4 cup Powdered sugar

1. **SOAK** poppy seeds in milk for 2 hours or overnight.
2. **PREHEAT** oven to 350°F.
3. **GREASE** and flour a 10-cup Bundt pan.
4. Cake: **CREAM** butter and sugar. **ADD** eggs, one at a time, beating well after each.
5. **ADD** poppy seeds with milk, sour cream, lemon juice and zest; mix well.
6. **ADD Sopaipilla Mix**, mix well. **STIR** in just enough food color for light yellow batter.

Continued on reverse side.



RECIPE COLLECTION

Featuring San Antonio River Mill Brand® Gourmet Baking Mixes
sold in the Guenther House Store and at guentherhouse.com

RECIPE CONTINUED



7. **POUR** batter into prepared pan.
8. **BAKE** 55-60 minutes or until toothpick comes out clean.
9. **IMMEDIATELY** invert on cooling rack after removing from oven. **COOL** completely.
10. Garnish: **DUST** with powdered sugar.

YIELD: 10-12 servings

Prep Time: 15 minutes

Bake Time: 60 minutes

Total Time: 1hour, 15 minutes



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