Lemon Poppy Seed Cake

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Servings: 16
Preparation Time: 15 minutes
Start to Finish Time: 1 hour 30 minutes

CAKE
1 box (18 oz) yellow cake mix
3 eggs
1/2 cup canola oil
1 cup water
1/4 cup lemon juice
2 tablespoons poppy seeds (plus more for the top)
ICING
2 cups confectioner's sugar
1/4 cup melted butter
1 teaspoon lemon zest, finely grated
3 tablespoons lemon juice

Preheat the oven to 350 degrees.

Coat a 10-inch fluted tube pan with cookin spray.

In a large bowl, beat the cake mix, eggs, oil, water and juice for 3 minutes on medium. Stir in the poppy seeds.
Pour the batter into the pan.

Bake for 40 minutes or until a toothpick inserted in the center comes out clean.

Cool in the pan for 5 minutes. Invert onto a wire rack to finish cooling.

In a small bowl, beat the confectioner's sugar, butter, lemon zest and lemon juice to make a thick glaze.

Drizzle over the cake, allowing some to run down the sides.

Sprinkle the cake with poppy seeds.

Per Serving (excluding unknown items): 299 Calories; 14g Fat (42.7% calories from fat); 3g Protein; 41g Carbohydrate; trace Dietary Fiber; 48mg Cholesterol; 256mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 3 Fat; 2 1/2 Other Carbohydrates.