

Poppy Seed Cake IV

Cynthia Rush

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 package white or yellow
cake mix
1 cup water
1/2 cup liquid shortening
4 eggs
1 package instant coconut
cream or lemon pudding
mix
4 tablespoons poppy seeds*

In a bowl, mix together the cake mix and pudding mix. Add the water and liquid shortening. Add the eggs, one at a time, beating well after each addition. Stir in the poppy seeds.

Pour the batter into a well greased and floured Bundt pan.

Bake at 350 degrees for 45 minutes.

Allow the cake to cool in the pan for 15 minutes before removing.

Drizzle with a glaze made of confectioner's sugar, lemon juice and butter.

Per Serving (excluding unknown items): 484 Calories; 36g Fat (65.9% calories from fat); 31g Protein; 10g Carbohydrate; 4g Dietary Fiber; 848mg Cholesterol; 294mg Sodium. Exchanges: 1/2 Grain(Starch); 4 Lean Meat; 4 1/2 Fat.