

Lemon Poppy Seed Bundt Cake

Summary

Yield	Servings
Source	wailana
Prep time	5 minutes
Cooking time	30 minutes
Total time	35 minutes

Description

A lemon syrup is poured onto this elegant cake after cooking, giving it a delicious burst of fresh lemon flavor and a nice, moist consistency. Not only do lemons give the cake a wonderful flavor, but they're also a good source of vitamin C. Try serving with a dollop of plain yogurt or freshly whipped cream.

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[Lemon Poppy Seed Bundt Cake](#) /lemon-poppy-seed-bundt-cake_library.jpg

Ingredients

--Batter:

1 1/4 c

Raw sugar or granulated fructose

1/3 c

Safflower oil

1 1/4 c

Milk

1/4 c

Fresh lemon juice

1 Tbsp

Lemon rind, finely grated

3 c

Unbleached white flour

2 Tbsp

egg replacer powder or BiPRO*

1 tspn

Baking powder

1 tspn

Baking soda

1/4 tspn

Salt

2 1/2 Tbsp
Poppy seeds

--Glaze:

2 c
Sifted confectioners sugar
1 tspn
Lemon rind, finely grated
2/3 c
Fresh lemon juice
1 Tbsp
Milk

Instructions

1. Preheat the oven to 350°F. Oil a 12-cup bundt cake pan. In a medium bowl whisk the sugar, oil, milk, lemon juice, and lemon rind together.
2. In a large bowl whisk all the dry ingredients together. Add the wet mixture to the dry. Mix well with an electric mixer on medium speed, or use a whisk. Pour the batter into the cake pan. Bake for 35-40 minutes, or until golden brown and a toothpick inserted into the center comes out clean.
3. Remove from the oven and cool for 10 minutes. Carefully remove the cake from the pan and cool for a further 5 minutes. Mix the glaze ingredients until smooth.
4. Pour 1/3 of the glaze on top of the cake, then place the cake back into the bundt pan. With a wooden toothpick, poke holes into the top of the cake. Pour the remaining glaze over the cake. Let the cake sit until the glaze is absorbed before slicing.

Notes

*BiPRO is an egg substitute powder made from whey that can sometimes be found in large health food stores. Use egg replacer powder if unavailable.

Nutritional Information Per Serving:

Calories: 283, Fat 6g (56 cal), Carbohydrate 53.4g (214 cal), Protein 3.3g (13 cal)

Added information: Saturated Fat 0.8g, Cholesterol 3mg, Sodium 162mg, Dietary Fiber 0.7g

Source URL: <http://www.wailana.com/lifestyle/recipe/lemon-poppy-seed-bundt-cake>