



Lemon-Poppy Seed Cake

3/4 Cup butter

6 eggs

1/3 Cup milk

1 teaspoon vanilla extract

1 teaspoon lemon extract (not lemon juice)

Zest of 1 lemon

1 jar Lemon Poppy-Seed Cake

Preheat oven to 350°F. Butter an 8 to 9 cup Bundt pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating after each addition. Add the milk, extracts and lemon zest. The mixture will look curdled. Add the jar contents, and continue to beat on medium speed for 3 to 4 minutes until mixture is smooth. Pour the batter into prepared pan and bake for 45 to 55 minutes.

Lemon Glaze

1/2 Cup granulated sugar

1/2 Cup lemon juice

Combine sugar and lemon juice in a small saucepan over medium heat, and bring to boil for 3 minutes. When cake is removed from oven, poke cake all over with a wooden skewer and brush glaze over cake. Let the cake stand for 1 hour and remove from pan to cool on a wire rack.