



Morning Bundt Cake With Poppy Seeds

Makes 16 thin slices

Cake Ingredients

- 2 $\frac{3}{4}$ cup granulated sugar
- 1 cup neutral oil (I had avocado oil on hand)
- 3 large eggs, room temperature
- 1 $\frac{1}{2}$ tsp pure vanilla extract
- 1 tsp almond extract
- 3 cups unbleached all purpose flour
- 2 Tbsp poppy seeds (OK, I heaped the tablespoons a little)
- 1 $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp sea salt
- 1 $\frac{1}{2}$ cups milk

Glaze Ingredients

- 1 cup powdered sugar, sifted
- $\frac{1}{4}$ cup fresh orange juice
- $\frac{1}{4}$ tsp almond extract

Instructions

Preheat the oven to 350 degrees with the rack mid oven. Grease and flour a 12 cup bundt pan. NOTE: I only had this fancy 10 cup bundt pan and I used my handy dandy homemade "Pam". I brushed this on liberally with a pastry brush, getting into the nooks and crannies. It paid off, the cake looked amazing. Cakes with lots of sugar like this stick to the pan so be careful to prep yours!

In a medium bowl, combine the dry ingredients: flour, poppy seeds, baking powder and salt. In a larger bowl, whisk the sugar, oil, eggs, vanilla and almond extracts.

Pour $\frac{1}{3}$ of the flour mix alternating with $\frac{1}{3}$ of the milk into the large bowl containing the sugar/oil mix. Mix well with a spatula so everything is combined.

Pour into the prepared cake pan evenly-the batter is fairly liquidy. Bake for 45-50 minutes (Mine took 52 minutes but my 10 cup cake pan was really full) until a cake tester indicates the batter is thoroughly done. Let the pan rest on a rack for 10 minutes.

Meanwhile, whisk the glaze ingredients together. When the 10 minutes are up, carefully invert the cake onto the rack, place some parchment or foil under the rack and brush every nook and

cranny (use a pastry brush) with the glaze while the cake is still warm. Allow the cake to cool before slicing.