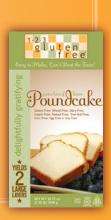# LEMON poppyseed poundcake

1 package 1-2-3 Gluten Free® Delightfully Gratifying Poundcake Mix
3 Tbsp. poppy seeds
1½ cups unsalted butter, unsalted margarine, softened or shortening
5 large eggs, room temperature
¾ cup orange juice
2 Tbsp. pure lemon extract

① Preheat oven to 325º F. Generously spray 12-cup bundt pan with non-stick spray.

② Put butter/margarine/shortening into bowl of mixer with paddle attachment. Cream butter.

③ In a separate bowl, pour the package of 1-2-3 Gluten Free Delightfully Gratifying Poundcake Mix. Add the poppy seeds and mix together.

④ Add approximately one cup of dry Mix/poppy seeds to mixer. Blend.

⑤ Add eggs. Blend. Add remainder of dry Mix, lemon extract and orange juice. Mix well until batter is thoroughly blended. Using spatula, scrape down bowl and then mix again.

⑥ Pour batter into pre-greased baking pan.

⑦ Bake for 1–1¼ hours, until toothpick inserted in center comes out clean. Baking times may vary with different appliances.

⑧ Cool cake for 5 minutes in pan. Then, invert cake onto serving platter and cool completely.

⑨ Dust with powdered sugar. Cut and serve.