

CHARLESTON POPPY SEED CAKE

From the book *The Cake Doctor* by Anne Byrne

Serves 16

This cake can be stored covered either in plastic wrap or aluminum foil at room temperature for up to 1 week. It can be frozen, wrapped in foil, for up to 6 months. Thaw the cake overnight on the counter before serving.

Spray a bundt or tube pan with non-stick spray and set the oven at 350.

BLEND FOR 1 MINUTE ON LOW SPEED:

1 package (18.25 oz.) plain white cake mix
1 package (3.4 oz.) vanilla **instant** pudding mix
1/3 to 1/2 cup poppy seeds
1 cup vanilla yoghurt
1/2 cup vegetable oil (canola, corn, safflower, sunflower, soybean)
1/2 cup dry sherry
4 large eggs
1 teaspoon freshly grated lemon peel (from 1 lemon)

WITH A SPATULA SCRAPE DOWN THE SIDES OF THE BOWL, AND SCRAPE UP FROM THE BOTTOM OF THE BOWL.

INCREASE MIXER SPEED TO MEDIUM AND BEAT 2 MINUTES MORE.

POUR THE BATTER INTO THE PREPARED PAN, AND BAKE IN THE OVEN FOR 45 TO 50 MINUTES OR UNTIL TOOTHPICK COMES OUT CLEAN.

PLACE PAN ON A WIRE RACK AND LET COOL 20 MINUTES.

RUN A KNIFE AROUND THE EDGES AND INVERT ONTO THE RACK SO THAT THE CAKE IS CORRECT-SIDE UP, AND COOL ANOTHER 30 MINUTES.