

## Poppy-Seed Cake

### Cake layers

1/3 cup poppy seed  
1/4 cup milk  
1/4 cup butter  
1-1/2 cups sugar  
1-1/2 tsp vanilla  
2 cups sifted flour  
2-1/2 tsp baking powder  
1/4 tsp salt  
4 stiffly-beaten egg whites

### Cream filling

1/2 cup sugar  
1 tbsp cornstarch  
1-1/2 cups milk  
4 beaten egg yolks  
1 tsp vanilla  
1/4 cup chopped walnuts  
powdered sugar

**Cake:** Soak poppy seeds in milk for an hour. Cream the butter, and add the sugar gradually, creaming until light and fluffy. Beat in the vanilla, milk, and poppy seeds. Sift the flour, baking powder, and salt and stir into the batter. Fold in egg whites. Bake in two greased and lightly floured 8-inch round cake pans at 375° for 20-25 minutes. Cool ten minutes before removing, then cool thoroughly. Separate each cake into two layers.

**Filling:** Mix sugar and cornstarch in a saucepan. Beat together the milk and egg yolks and gradually add to sugar, stirring well. Cook and stir until mixture thickens and boils for about a minute. Cool slightly, add the vanilla and walnuts, and spread cooled filling between layers. Chill two hours before serving. Sprinkle powdered sugar on top.

Adapted from *Better Homes & Gardens Pies & Cakes* (1966).