

Poppy Seed Cake

old family recipe from your father's side. . . .

3/4 cup poppy seeds soaked in
1 cup milk for 2 hours
3/4 cup butter
1 1/2 cup sugar
2 cups flour, sifted
1 teaspoon vanilla
2 teaspoons baking powder
4 egg whites - well beaten

Cream butter and sugar, add milk and seeds.
Bake at 325 - 35 minutes.

Filling for cake

2 tablespoons cornstarch (2 1/4)
2 cup milk (small cups)
1 cup sugar
4 egg yolks
1 cup walnuts, chopped

Dissolve cornstarch in a little milk. Add the balance of milk and cook until thick. Add sugar, beaten egg yolks, and nuts.
Put 1/2 inside of two layers, and 1/2 on top.