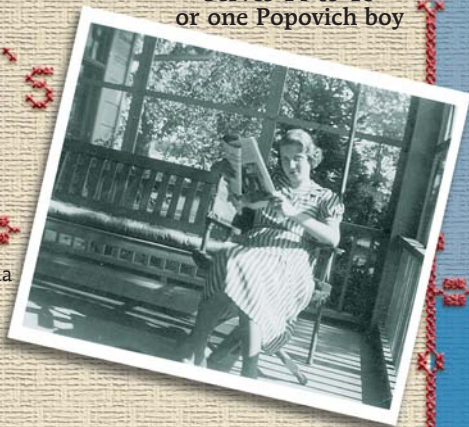


Serves 14 to 16
or one Popovich boy

Grandma Jo's Poppy Cake

1 cup butter, softened	1 teaspoon baking soda
1 cup dairy sour cream	4 eggs, separated
1 1/2 cups sugar	1 teaspoon salt
2 1/2 cups all-purpose flour	1 teaspoon vanilla
1 can Solo Poppy filling	Confectioners sugar

1. Preheat oven to 350° F. Generously grease with Pam spray and flour 12-cup Bundt pan or 10-inch tube pan and set aside.
2. Beat butter and sugar in large bowl with electric mixer until light and fluffy. Add poppy filling and beat until blended. Beat in egg yolks, 1 at a time, beating well after each addition. Add vanilla and sour cream and beat just until blended. Stir flour, baking soda and

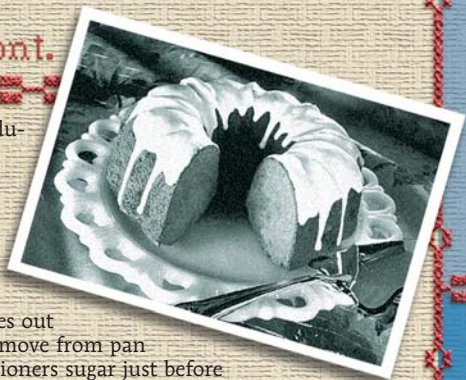


Grandma Jo's Poppy Cake cont.

salt until mixed, and add to poppy mixture gradually, beating well after each addition.

- 3 Beat egg whites in separate bowl with electric mixer until stiff peaks form. Fold beaten egg whites into batter. Spread batter evenly in prepared pan.
- 4 Bake 55 to 65 minutes or until cake tester comes out clean. Cool in pan on wire rack 10 minutes. Remove from pan and cool completely on rack. Dust with confectioners sugar just before serving.

OPTIONAL: Cream cheese frosting glaze



Made with lots of love from Aunt Marilee-May 23, 2004