



Tempting Lemon Poppy Seed Bundt Cake

Description

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My friend Angela made these adorable **mini lemon poppy seed bundt cakes** for a lunch I hosted back in the Spring. It's her mother's recipe and a family favorite, including her dog. She had the cakes cooling on her kitchen counter and while she was out her dog ambushed them and devoured all but two.

We had some fun photographing one of the lone bundt cake survivors with my dog Fritz. He was able to get a tempting whiff of lemon and sugar, but that was all. You may be thinking that was cruel of me, but rest assured, he gets plenty of treats. The bundt cake however was devoured by me and my friends.

The recipe is for a regular bundt size pan, but Angela used a mini bundt cake pan she had. You can purchase similar ones on Amazon. Instructions are also included if you decide to use a mini pan.

Tempting Lemon Poppy Seed Bundt Cakes

Author: Angela Carter

Ingredients

- 1 box white cake mix
- 1 cup water
- 1/2 cup canola oil
- 4 eggs
- 1 small box instant Coconut Cream OR Lemon pudding mix (I used lemon but sometimes, I like coconut cream just to be different)
- 4 T. Poppy Seed (make sure it hasn't expired)
- Glaze
- 2 cups Powdered Sugar
- 3 T. Liquid (milk, lemon juice) (more or less to desired consistency)
- 1/2 tsp. vanilla (optional)

Instructions

1. Mix together dry ingredients; add water and oil.
2. Add eggs, one at a time, beating well after each addition.
3. Pour batter into a well-greased and floured bundt pan (I always use Baker's Joy). Bake at 350 for 40-45 minutes.
4. Allow cake to cool in pan for 15 minutes before removing.
5. For glaze: Mix ingredients until smooth. Drizzle over the top of your bundt cake and let run down both sides.
6. These can also be made in the mini bundt pans, just fill the pans about 2/3 full and cut the baking time to about 18-20 minutes. Check for doneness.

Linking to: [Treasure Box Tuesday](#), [Foodie Fridays](#)

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