

## **Secret Surprise Polish Poppy Seed Cake**

(adapted from recipe Evelyn T. Chicago, Illinois)

2 cups sifted all purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup unsalted butter  
1-1/2 cups granulated sugar  
1 (12 oz.) can prepared poppy seed filling  
4 eggs, separated  
1 cup orange yogurt  
1 teaspoon vanilla  
1 teaspoon grated orange peel

In a large bowl, sift together flour, baking soda, and salt. Set aside.

In a mixing bowl, cream butter with sugar until light and fluffy. Add poppy seed filling and blend. Add egg yolks, beating well; add yogurt, vanilla, and grated orange peel.

On low speed, add the dry ingredients.

In a separate bowl, beat the egg whites until stiff; fold into batter. Spoon into lightly greased 10-inch tube or Bundt pan.

Bake in 350 degree oven for 60 minutes or cake tests done. Remove cake from oven; let stand in pan for 10 minutes; then loosen sides; remove cake. Cool on wire cake rack.

Prepare fresh orange juice glaze:

1-1/2 cups confectioners' sugar  
2 Tablespoons unsalted butter, melted  
3 Tablespoons orange juice or as needed  
Serve with 1 (10 oz.) can Mandarin orange segments, well drained

1. Sift confectioners' sugar into a medium size bowl. Stir in melted butter, and 2 to 3 Tablespoons orange juice until smooth glaze consistency forms.
2. Drizzle over cooled cake. Decorate the cake top with well drained Mandarin orange segments

Cook's Note: Try serving this delicious cake with a circle of thick apricot cake and pastry filling around the top. It makes this dessert a real winner.