

Poppy Seed Cake with Raspberry Sauce

Ingredients - Cake

- 1 (18 oz) white cake mix
- 1 1/3 cup water
- 2 Tbsp vegetable oil
- 3 egg whites
- 1 1/2 tsp vanilla extract
- 1 1/2 Tbsp poppy seeds

Ingredient - Glaze

- 3/4 cup powdered sugar
- 1/3 cup water
- 1 Tbsp margarine
- 2 tsp vanilla extract

Ingredients - Sauce

- 12 oz raspberries, unsweetened
- 3/4 cup sugar
- 1/2 tsp vanilla extract

Directions

Preheat oven to 350 degrees . Prepare cake mix according to directions on package incorporating vanilla extract and poppy seeds into the batter. Pour into a 9"x13" pan coated with non-stick spray. Bake 25-30 minutes or until a toothpick comes out clean.

Place glaze ingredients in a small saucepan. Bring to a boil over medium heat. Reduce heat to low and simmer for one minute. When cake comes out of the oven, evenly pierce with a fork, about every inch. Spoon warm glaze over hot cake. Cool completely.

To prepare sauce, in a food processor, puree thawed raspberries, sugar and vanilla extract to make a smooth sauce.

Yield 20 servings

Nutritional Information

Calories 175, Fat 4g, Carbohydrates 33g, Cholesterol 0mg, Sodium 195mg, Fiber 1g, Protein 2g



Flavor studded poppy seed cake, infused with vanilla glaze and topped with vanilla flavored raspberry source is a winning conclusion for any meal.