

Mini Poppy Seed Bundt Cakes Recipe

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Prep. time : 20 minutes

Cook time : 15 minutes

Ready in 35 minutes

Level : Basic

Ingredients (12 mini bundt cakes):

- Butter 200g (7oz)
- Sugar 160g (5.6oz)
- Eggs 100g (3.5oz or 2 medium eggs)
- Poppy seeds, ground 200g (7oz)
- All purpose flour 160g (5.6oz)
- Baking powder 5g (1Tsp)

Lemon Glaze:

- Powdered sugar 80g (2.8oz)
- Lemon juice 15g (1Tbsp)

Directions

1. Put softened butter and sugar into a bowl of a stand mixer fitted with paddle attachment. Mix on medium speed until the mixture becomes creamy.
2. Add eggs one by one, mixing well after each addition.
3. Fold in ground poppy seeds, flour and baking powder with silicone spatula.
4. Fill your bundt cake molds and bake them at 180°C (350°F) until they are done, for about 15-20 minutes. Use your cake tester or a toothpick, insert it into the cake, and if it comes out clean, the cake is done.

5. While bundt cakes are baking make lemon glaze. Mix sifted powdered sugar and lemon juice with a whisk until smooth.
6. Top your bundt cakes with some glaze and decorate them with sprinkles.

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