

Poppy Seed Cake II

Prepared poppyseed filling and chopped nuts are mixed into a simple batter in this quick recipe.

Recipe by Susan Gilbert | Created on **Mar 8, 2022**

Ingredients

- 3 cups all-purpose flour
- 2 cups white sugar
- 1 ½ cups vegetable oil
- 4 eggs
- 1 teaspoon vanilla extract
- ½ teaspoon salt
- 1 ½ teaspoons baking soda
- 1 (12 fluid ounce) can evaporated milk
- 8 ounces poppyseed filling
- 1 cup chopped walnuts

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan.
- Combine the flour, white sugar, vegetable oil, eggs, vanilla, salt, baking soda and evaporated milk. Mix until smooth. Add the jar of poppy seed filling and the chopped nuts; beat at medium speed for 2 minutes. Pour the batter into the prepared pan.
- Bake at 350 degrees F (175 degrees C) for 70 minutes. Let cake cool before removing from pan.

Nutrition Facts

Serving: **1 - 10 inch tube cake** | Calories: **581.7 kcal** | Carbohydrates: **62.3 g** | Protein: **8.4 g** | Saturated fat: **5.5 g** | Cholesterol: **61 mg** | Sodium: **279.1 mg** | Fiber: **1.3 g** | Sugar: **31.7 g**

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