# Lemon Poppy Seed Bundt Cake

This moist lemon poppy seed cake was my grandfather's favorite. It looks beautiful made in a Bundt pan.

**Prep Time:** 10 mins

**Cook Time:** 1 hr

**Additional Time:** 20 mins

**Total Time:** 1 hr 30 mins

**Servings:** 16

**Yield:** 1 (10-inch) Bundt cake

**Ingredients**

- ¼ cup poppy seeds
- ¼ cup milk
- 1 (15.25 ounce) package lemon cake mix
- 1 (3.4 ounce) package instant vanilla pudding mix
- 1 cup water
- ½ cup vegetable oil
- 4 large eggs

**Directions**

1. Soak poppy seeds in milk for 2 hours. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10-inch Bundt pan.

2. Stir cake mix and pudding mix together in a large bowl; make a well in the center and pour in water, oil, and eggs. Beat with an electric mixer on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Blend in poppy seed mixture. Pour batter into prepared pan.

3. Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, about 1 hour. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.