



# Lemon Poppyseed Easter Babka

At Easter, a traditional Polish Babka is baked in a fluted pan, resembling the flowing skirt of a Polish woman. This buttery, sweet, holiday cake uses yeast to rise. Our simple recipe uses a boxed cake mix enriched with extra eggs, milk and butter to create a delicious babka in just an hour. Celebrate your Polish heritage this Easter with our Lemon Poppyseed Babka!



#### Ingredients:

1 Box Yellow Cake Mix  
1 Box Lemon Jello  
4 Eggs (well beaten)  
1 C. Butter (melted)  
1 C. Milk  
1 Tbsp. Vanilla  
1/4 C. Dry Poppy Seeds



Place cake mix and dry gelatine in a large bowl and blend. Add eggs (beaten), milk, melted butter (cooled) and vanilla. Beat ingredients for 2 minutes or until well blended. Add 1/4 cup of poppy seeds and mix to incorporate all of the seeds. Pour cake batter into a greased and floured pan. Bake in a 350 degree preheated oven for approximately 30 to 40 minutes or until a toothpick comes out clean. Remove from oven and cool for for at least 10 minutes. Once cooled, dust with confectioners' sugar and celebrate a Polish Easter!

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