

Poppy Seed Chiffon Cake

Aunt Alice Grimm

Soak $\frac{1}{2}$ c poppy seeds in 1 c water overnight.

2 c flour,

1 $\frac{1}{2}$ c sugar,

3 tsp B.P., and 1 tsp salt.

Make a well in the centre and add:

$\frac{1}{2}$ c oil,

7 egg yolks,

poppy seed with water,

2 tsp vanilla, and

$\frac{1}{4}$ tsp soda.

Mix until smooth. Beat the egg whites with $\frac{1}{2}$ tsp cream of tartar until very stiff. Fold gently into poppy seed mixture. Pour into an ungreased tube pan and bake at 325 for 55 min. Turn upside down to cool.