



Lemon Poppy Seed Cake with Lemon Cream Cheese Frosting

{makes 1 Bundt cake...give away the other half for half birthdays!}

for the cake:

- 1 box lemon cake mix
- 1 box instant lemon pudding mix
- 3/4 cup vegetable oil
- 3/4 cup water
- 4 eggs
- 2 TBSP poppy seeds

for the frosting:

- 8 oz. cream cheese, room temperature
- 1/4 cup unsalted butter, room temperature
- zest and juice of 1 lemon
- 1 lb. powdered sugar
- pinch kosher salt
- 1/4 teaspoon lemon extract (optional)

Grease and flour a Bundt pan. Preheat oven to 350.

Combine all of the cake ingredients in the bowl of an electric mixer. Beat on low until combined. Increase speed to medium-high and mix for 2 minutes more. Pour into the prepared pan and bake 40-45 minutes, or until a toothpick inserted in the middle comes out clean.

Cool in the pan for 10 minutes. Place a wire cooling rack on the bottom of the cake (which is facing up). Invert the pan onto the cooling rack, remove the Bundt pan and let the cake cool completely.

To make the frosting: Beat the cream cheese and butter together using the paddle attachment of an electric mixer until smooth, combined and fluffy. Add in the remaining ingredients. Beat

on low until the sugar is incorporated, then increase the speed to medium-high and mix until thickened and fluffy.

Scoop the frosting into a piping bag, cut off the tip and pipe back and forth on top of the cake. (Obviously, there is a little [Nothing Bundt Cakes](#) inspiration happening here.)

Refrigerate to let the frosting set. Now, if this is for a half birthday, cut the cake in half and give half away. Ta-da! You now have a half birthday cake!