

Orange Cinnamon Poppy Seed Cake

As found in *The Cake Mix Doctor Cookbook*



Filling:

¼ cup sugar
1 Tbsp brown sugar
4 tsp cinnamon
1 Tbsp poppy seeds

Cake:

1 pkg yellow cake mix
3oz pkg instant vanilla pudding
1 cup orange juice
½ cup oil
4 eggs

Preheat oven to 350°. Grease and flour a 10-inch tube pan; set aside.

For the filling, place all filling ingredients in a small bowl and stir together; set aside.

In a large bowl place cake mix, pudding mix, orange juice, oil and eggs. Blend on low speed for 1 minute. Scrape down sides of bowl and blend batter on medium speed for 2 minutes. The batter should look thick and smooth. Pour half the batter into prepared pan. Scatter half of the filling over the batter and swirl with a dinner knife. Pour the remaining batter evenly over the top, scatter the remaining half of filling over the batter, and swirl again with the knife.

Bake until cake is golden brown and springs back when lightly touched, 35-40 minutes. Remove pan from oven and let cool in pan 20 minutes. Run a long sharp knife around edge of cake and invert it onto rack, then invert it onto another rack so that it is right side up. Let cool 30 minutes more.

