Poppyseed Cake

A light cake with a delightful "crunch"

¾ c. poppyseed, unground
4 egg whites
1 cup milk
2 cups cake flour

1 c. sugar
¼ tsp. salt
½ cup butter
2 tsp. baking powder

Let poppyseed stand in milk overnight. Cream butter well. Add sugar gradually and cream, then add sifted flour, salt, baking powder, alternately with milk and poppyseed. Fold in well beaten egg whites. Bake in two layer pans (greased and floured) at 350 degrees for 30 minutes. Frost with chocolate frosting.

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