

Meet a Special Mother - Eleanor Brasky



Eleanor and her husband, Edmund "Babe," owned a neighborhood grocery store and had four sons. She was best known for her recipe St. Pope John Paul II Kolacky. that was requested by the Pope. She was a fantastic baker and loved to bake cakes. She provided food to the Five Holy Martyrs parish as both a volunteer member of the parish hospitality committee and a special occasion cook over the years.

Polish Poppy Seed Cake

Eleanor's recipe for delicious poppy seed cake

3 cups all-purpose flour

- 1-1/2 teaspoons baking soda
- 1-1/2 cups salad oil (I used avocado oil)
- 2 cups granulated sugar
- 1 teaspoon grated orange peel (I added this for more flavor)
- 4 large eggs, room temperature
- 1 (12 oz.) can evaporated milk
- 1 (12 oz.) can Poppy Seed Cake and Pastry Filling (Solo Brand).
 - Preheat oven to 350 degrees F. Grease a large tube pan. (I used a 10 to 15 cup Bundt pan)
 - In a medium sized bowl, combine flour and baking soda; set aside.
 - In a mixing bowl, combine oil, sugar, and orange peel until well mixed.
 - Beat in eggs, one at a time until well mixed.
 - Alternately add flour mixture and evaporated milk, starting and ending with the flour mixture, forming a light cake batter.
 - Stir in the poppyseed filling until well combined.
 - Pour into prepared greased tube pan.
 - Bake in 350 degree F. oven for 50 to 60 minutes or cake tests done with a toothpick test.
 - Cool in pan for 15 minutes; loosen edges; turn cake out to cooling rack. Cool completely. Yield: one large tube or Bundt cake

Cook's Note Eleanor served the cake plain without a frosting. If you want to add some additional sweet flavors, you could sprinkle the cake with confectioners' sugar. However, we decided to serve our Bundt cake upside down and spread a lightly flavored orange frosting over the top. Then we sprinkled it with some orange cake decorations. If you bake it in a large Bundt pan, the cake forms two layers, which makes it look like two cakes in one pan. So cool!

About the Recipe: This is a classic dessert cake that has been enjoyed in her family for about 50 years. The poppyseeds are slightly nutty with a light refreshing orange crumb. It's a moist, full-of-flavor cake that is perfect to serve for a special holiday or family party.