Poppy Seed Cake

3/4 cup poppy seeds soaked in
3/4 cup milk
1 1/2 cups sugar creamed into
3/4 cup butter
2 cups flour sifted with
1/2 teas. salt
2 teas. baking powder
4 egg whites, beaten stiff but not dry
last add 1/2 teas. vanilla
Soak poppy seeds in milk over night.

Cream butter + sugar. Add sifted and mixed flour, salt + baking powder alternately with poppy seed mixture. Add vanilla, + last add beaten egg whites. Pour in 9 x 13 greased + floured cake pan 375° oven - 20 to 30 min.

Frosting - Cream cheese

1 - 3 oz cream cheese
1 tbsp margerine
1 tbsp. cream or milk
1/8 teas. salt
Confectioners sugar - about 2 c