Lemon-Poppyseed Cake   9 inch by 13 inch cake

$1\frac{1}{2}$ cups	sugar		$2\frac{1}{4}$ cups	all-purpose flour
9 Tbsp	butter		$2\frac{1}{2}$ tsp	baking powder
4	large eggs		1 tsp	baking soda
2 cups	yogurt or sour cream		$\frac{1}{2}$ tsp	salt
5 Tbsp	lemon juice		2 Tbsp	lemon zest
$1\frac{1}{2}$ tsp	vanilla extract		5 Tbsp	poppy seeds

$\frac{1}{2}$ cup	sugar
2 Tbsp	lemon juice

Preheat oven to 350° F. Grease a $9'' \times 13''$ baking dish.
Cream together the butter and sugar.
Mix in eggs, yogurt, lemon juice, and vanilla.
Stir the dry ingredients together.
Gradually combine the dry mixture into the butter mixture.
Pour into baking dish and bake for 45 minutes.
Heat extra sugar and lemon juice.
Glaze the cake. Bake an additional 10 minutes.

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