

Lemon Poppy Seed Bread



PREPARATION TIME
15 minutes



COOKING TIME
45 minutes



PERFECT PARTNER
lemon yogurt



SHOPPING LIST

- lemon • lemon extract
- poppy seeds
- confectioners' sugar

ON HAND

- eggs • flour • sugar • milk
- salt • oil • vanilla extract
- baking powder

MONEY
Cook's
SAVER

Homemade gifts are not only economical, they are more personal. Bake several loaves of this bread; top with glaze and let cool. Wrap loaves individually in foil and decorate with colorful ribbon.

Lemon Poppy Seed Bread

INGREDIENTS

- 2 cups sugar
- 1 cup vegetable oil
- 3 eggs
- 1½ teaspoons vanilla extract
- 1 teaspoon lemon extract
- 2 tablespoons poppy seeds
- 3 cups all-purpose flour
- 1½ teaspoons baking powder
- 1½ teaspoons salt
- 1½ cups milk

ICING:

- 2 tablespoons lemon juice
- ¾ cup confectioners' sugar

SERVES **20**

COOK'N
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- Divide the batter evenly between miniature loaf pans. Bake for about 25 minutes or until a toothpick inserted in center comes out clean.
- Make a quick spread for the bread by adding poppy seeds to soft cream cheese.

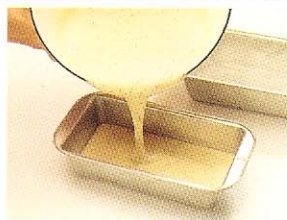
Make Ahead

Dry, leftover bread can be revived for tomorrow morning's breakfast. Just butter the slices and toast them under the broiler until warmed.

◆ VARIATION

Make this bread extra-moist by adding a mashed banana to the batter in step 1.

1 Preheat oven to 350°F. Grease and flour 2 loaf pans. Combine sugar, oil, eggs, vanilla and lemon extracts in a large bowl; mix well. Stir in poppy seeds.



2 Sift together flour, baking powder and salt. Add flour mixture and milk to sugar mixture alternately, mixing well after each addition. Divide batter evenly between prepared pans.

3 Bake loaves for 45 minutes or until a toothpick inserted in center comes out clean. Loosen edges from sides of pans. Cool loaves in pans for 10 minutes. Turn out onto wire racks.



4 For icing, blend lemon juice and confectioners' sugar in a small bowl. Drizzle over warm loaves.