Lemon Poppyseed Bread

Cooking with Miss Brenda

Ingredients

3 cups	all-purpose flour
1 ½ tsp.	salt
2 tsp	baking powder
3 Tbsp	poppy seeds
1 Tbsp	fresh lemon juice
2 tsp	lemon zest (1 medium lemon)
1 cup	canola oil
3 large	eggs
¾ cup	milk
¾ cup	buttermilk
1 1/3 cup	sugar
1 tsp	vanilla

Glaze:

2 Tbsp.	lemon juice
1 cup	powdered sugar

Directions

Preheat oven to 350. Grease and flour two 9-inch loaf pans. In a large bowl, mix together dry ingredients. In a separate bowl, mix together wet ingredients. Slow add the dry ingredients and mix stir until there are no lumps. Divide batter evenly between the two pans.

Bake for 50-60 minutes or until toothpick inserted in center comes out clean. Cool in pan for 5 minutes, then invert onto cooling rack.

Mix lemon juice and powdered sugar together in a small bowl until smooth. While still warm, poke several holes into bread with a large toothpick, then pour glaze over loaves. Cool completely before slicing.

Yield: 1 loaf, 12 slices