Lemon Poppyseed Bread (vegan)

Ingredients

⅓ cup	canola oil
3 Tbsp.	applesauce
¾ cup	sugar
2 cups	all-purpose flour
1 Tbsp.	baking powder
½ tsp.	salt
½ cup	plain almond milk
¼ cup	fresh lemon juice (about 1 medium-sized lemon)
1 lemon	zested
2 Tbsp.	poppy seeds
½ cup	walnuts, chopped (optional)
½ cup	golden raisins (optional)

Glaze:

1 Tbsp.	lemon juice
½ cup	powdered sugar

Directions

Preheat oven to 350. Grease and flour 9x5 inch loaf pan. In a large bowl, combine oil, applesauce, and sugar. Beat with electric mixer on medium until blended. In medium bowl, mix flour, baking powder, and salt. Add to wet mixture, beating at low speed until smooth. Beat in almond milk, lemon juice, and zest. Fold in walnuts, raisins, and poppy seeds. Pour batter into prepared pan.

Bake until toothpick inserted in center comes out clean, about 50 to 60 minutes. Cool in pan 10 minutes, then invert loaf onto rack. Mix lemon juice and powdered sugar together until smooth. Pour over loaf while still warm. Cool completely before slicing.

Yield: 1 loaf, 12 slices