

Lemon Poppy Seed Bread



Loaded with beautiful black poppy seeds, this is a classic recipe and a favorite for many people. This bread has a light buttery lemon taste. The lemon zest adds a beautiful sprinkling of yellow throughout the loaf.

Recipe type: Quick Bread, Lemon

Batter:

2 cups all-purpose flour	2 teaspoons baking powder
¼ teaspoon salt(modification)	1 cup granulated sugar
2 large eggs	1 cup buttermilk, chilled
½ cup salted butter, melted	1 teaspoon pure lemon extract
2 teaspoons grated lemon zest	2 tablespoons poppy seeds
yellow food coloring, optional (Mary Lou's modification)	

Instructions:

Preheat oven to 350 degrees F. Prepare two loaf pans- approx. 7x3x2; lightly grease the pan with shortening and dust with flour. **Tip:** to make baked bread easier to remove from pan, lightly grease the pan, line with parchment paper(or waxed paper), and then lightly grease the top of the parchment paper and dust with flour.

Batter:

1. In a medium mixing bowl, sift together flour, baking powder, and salt. Set aside.
2. In a pyrex cup mix melted butter and buttermilk together.
3. In a large bowl, combine sugar, eggs, buttermilk/melted butter mixture, lemon extract, lemon zest, and poppy seed; whisk together until well blended. Optional yellow food coloring. Add flour mixture; stir just until blended.

Bake: Pour batter in the loaf pan. Bake 45 minutes or until a toothpick inserted in the center comes out clean. Remove pan from oven and let cool about 15 minutes. Grabbing the top edges of the parchment paper, lift bread from loaf pans and place on a wire cooling rack to finish cooling. Remove parchment paper and discard. Glaze while warm-lemon juice with powdered sugar.

Testing for doneness: Use the baking times given in the recipe as an estimate as some ovens bake faster or slower than others. Insert a wooden toothpick or long wooden skewer near the center of the bread and remove it. There should be a few moist crumbs attached to the toothpick or skewer, but not batter. **Or,** insert an instant read thermometer into the middle of the loaf; the internal temperature should range between 195-205 degrees F. Recipe Notes

Note: Mlou's modifications: Original recipe called for ½ tsp salt and unsalted butter

Original Pan: One 9"x5"x2¾" Loaf Pan, MLou used 2- smaller loaf pans. Added glaze made of powdered sugar and lemon juice.

Oven Temp: 350° **Storage:** Tightly Wrapped, Room Temperature

From Mary Lou Kugel - Host Parish Rural Life Member