



Poppy Seed Bread
(Recipe will yield 2 loaves)

Poppy Seed Bread

3 cups flour
2 1/3 cups sugar
1 1/2 teaspoons salt
1 1/2 teaspoons baking powder
1 1/2 Tablespoons poppy seeds
1 1/2 cups milk
3 eggs
1 cup oil
2 Tablespoons butter, melted
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons almond flavoring

Glaze

1/4 cup orange juice
3/4 cup sugar
1/2 teaspoon vanilla extract
1/2 teaspoon almond flavoring

Preheat oven to 350 degrees. Spray 2 loaf pans with PAM and line them with parchment or wax paper on the bottom. Mix all ingredients for the poppy seed bread in a large bowl until well blended. Pour evenly into the loaf pans. Bake for 1 hour. Watch carefully towards the end of the hour, but be sure the bread is cooked thoroughly (when a wooden toothpick inserted into the center of the bread comes out clean, the bread is done). Some ovens may need an extra 5-15 minutes of baking to ensure the bread is cooked thoroughly, but not overcooked. Cool in the pans for 10 minutes. While the bread is cooling, prepare the glaze. Blend all ingredients until smooth. Spoon the glaze over them while still in the pans. Let sit overnight so glaze can soak into bread. Remove from pans (may need to loosen around edges with a knife) and wrap in foil.