
Almond Poppy Bread

Louise Liebenrood Owens

Party Recipes From the Charleston Junior League

3 cups unbleached all-purpose flour

1 teaspoon salt

1 1/2 teaspoons baking powder

2 1/4 cups sugar

1 1/2 tablespoons poppy seeds

3 eggs

1 1/2 cups milk

1 1/8 cups cooking oil

1 1/2 teaspoons vanilla extract

1 1/2 teaspoons almond extract

GLAZE

3/4 cup confectioner's sugar

1/4 cup lemon juice

2 teaspoons butter, melted

1/2 teaspoon almond extract

1/2 teaspoon vanilla extract

Preheat the oven to 350 degrees. Butter and flour two 9x5-inch loaf pans or three smaller pans.

In a large bowl, stir together the flour, salt, baking powder, sugar and poppy seeds.

In a medium-size bowl, combine the eggs, milk, oil, vanilla and almond extract.

Add the egg mixture to the flour and sugar mixture. Stir just to combine (do not overbeat). Pour the batter into the prepared pans. Bake until the bread tests done, about one hour and 15 minutes (less if small pans are used).

Allow the bread to cool in the pans for 10 minutes. Turn out onto a wire rack to continue cooling.

Make the glaze: In a small bowl, combine the confectioner's sugar, lemon juice, melted butter, almond extract and vanilla extract. Whisk well.

When the bread is cool, place waxed paper under the wire rack and pour the glaze over the top and sides of the loaves.

Yield: 2 loaves

Breads, Muffins

Per Serving (excluding unknown items): 4891 Calories; 285g Fat (51.5% calories from fat); 34g Protein; 570g Carbohydrate; 2g Dietary Fiber; 706mg Cholesterol; 3339mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 1/2 Fruit; 1 1/2 Non-Fat Milk; 55 Fat; 36 1/2 Other Carbohydrates.