

Poppy Seed Bread III

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Yield: 2 loaves

3 cups flour
1 1/2 teaspoons salt
1 1/2 teaspoons baking powder
2 1/4 cups sugar
1 1/2 teaspoons almond flavoring
1 1/2 teaspoons butter flavoring
1 1/2 teaspoons vanilla
1 1/2 tablespoons poppy seeds
3 eggs
1 1/8 cups vegetable oil
1 1/2 cups milk

Preheat the oven to 350 degrees.

In a bowl, combine the flour, salt, baking powder and sugar. Mix by hand.

Add the almond flavoring, butter flavoring and vanilla flavoring, poppy seeds, eggs, oil and milk. Mix well.

Pour the batter into two greased and floured nine-inch loaf pans.

Bake for one hour or until done.

(The batter can also be placed in six mini loaves or pans producing 26 mini muffins. Bake for 25 to 30 minutes or until done.)

Per Serving (excluding unknown items): 5805 Calories; 281g Fat (43.1% calories from fat); 72g Protein; 761g Carbohydrate; 12g Dietary Fiber; 686mg Cholesterol; 4333mg Sodium. Exchanges: 19 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 53 Fat; 30 1/2 Other Carbohydrates.