
Poppy Seed Bread IV

Home Cookin - Junior League of Wichita Falls, TX - 1976

2 eggs
1 1/2 cups sugar
3/4 cup oil
1 teaspoon vanilla
1/4 cup poppy seeds
2 cups flour
1 teaspoon baking powder
1 teaspoon salt
1 cup evaporated milk

In a bowl, beat the eggs. Add the sugar, and oil. Mix well. Add the vanilla and poppy seeds.

In a bowl, sift the flour, baking powder and salt together. Add to the egg mixture alternately with the evaporated milk.

Bake in two greased and floured 7-1/2x4x2 loaf pans at 325 degrees for one hour and 15 minutes.

Remove from the oven and let stand for 5 minutes.

Remove from the pans and cool on a wire rack.

Yield: 2 loaves

Breads, Muffins

Per Serving (excluding unknown items): 4206 Calories; 211g Fat (44.6% calories from fat); 62g Protein; 527g Carbohydrate; 11g Dietary Fiber; 498mg Cholesterol; 3041mg Sodium. Exchanges: 13 Grain(Starch); 2 Lean Meat; 2 Non-Fat Milk; 39 1/2 Fat; 20 Other Carbohydrates.