

Bread

Poppy Seed Bread

Eileen

3 cups flour
2 1/4 cups sugar
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
3 eggs
1 1/2 cups milk
1 1/8 cups oil
1 1/2 tablespoons poppy seeds
1 1/2 teaspoons vanilla
1 1/2 teaspoons almond extract
1 1/2 teaspoons butter flavoring
3/4 cup sugar (glaze)
1/4 cup orange juice (glaze)
1/2 teaspoon vanilla (glaze)
1/2 teaspoon almond extract (glaze)
1/2 teaspoon butter flavoring (glaze)

In mixing bowl, mix flour, sugar, baking powder, salt, eggs, milk, oil, poppy seeds, 1 1/2 teaspoons vanilla, 1 1/2 teaspoons almond extract and 1 1/2 teaspoons butter flavoring. Beat with mixer for 2 minutes.

Pour batter into two large greased bread pans OR four small greased bread pans.

Bake at 350 degrees. Two large pans for 55 minutes OR four small pans for 45 minutes.

Remove from oven and set aside to cool.

In a small bowl, mix 3/4 cup sugar, 1/4 cup orange juice, 1/2 teaspoon vanilla, 1/2 teaspoon almond extract and 1/2 teaspoon butter flavoring to make glaze. Mix well until smooth.

Pour glaze over cool loaves.

Per Serving (excluding unknown items): 5814 Calories; 281g Fat (43.2% 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.