

# Lemon Poppy Seed Bread

*Centennial Cookbook*

*Best of the Best from Minnesota Cookbook*

*1 package lemon cake mix  
1 package (8 ounce) instant  
vanilla pudding  
1/2 cup (scant) salad oil  
1 cup water  
4 eggs  
1/4 cup (one ounce) poppy  
seeds  
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1 cup powdered sugar  
2 tablespoons lemon juice*

Preheat the oven to 350 degrees.

In the bowl of an electric mixer, mix all of the ingredients. Pour into two greased and floured 9x5-inch bread pans.

Bake for 40 minutes or until a toothpick comes out clean.

While the loaves are baking, prepare the icing. In a bowl, mix the powdered sugar and lemon juice.

Drizzle with icing while the bread is still warm.

*Optionally, you make make  
four smaller loaves. In that  
instance, bake them for 35  
minutes.*

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Per Serving (excluding unknown items): 1746 Calories; 130g Fat (66.1% calories from fat); 26g Protein; 124g Carbohydrate; trace Dietary Fiber; 848mg Cholesterol; 289mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 0 Fruit; 23 1/2 Fat; 8 Other Carbohydrates.