

ALMOND POPPY SEED BREAD

INGREDIENTS:

FOR BREAD:

- 3 cups all-purpose flour
- 2 ¼ cups sugar
- 1 ½ teaspoons salt
- 1 ½ teaspoon baking powder
- 1 ½ teaspoons poppy seeds
- 3 eggs
- 1 ½ cups milk
- 1 ⅓ cups vegetable oil
- 1 ½ teaspoons Organic Madagascar Vanilla Extract
- ½ teaspoon LorAnn Butter Super Strength (or 1 ½ teaspoons LorAnn Butter Bakery Emulsion)
- ½ teaspoon LorAnn Almond Super Strength (or 1 ½ teaspoons LorAnn Almond Bakery Emulsion)



FOR GLAZE:

- ¼ cup orange juice
- ¾ cups granulated sugar
- 4 - 5 drops LorAnn Butter Super Strength (or ¼ teaspoon LorAnn Butter Bakery Emulsion)
- 3 - 4 drops LorAnn Almond Super Strength (or ¼ teaspoon LorAnn Almond Bakery Emulsion)

DIRECTIONS:

1. Preheat oven to 350°F. Grease 2 standard 8.5 x 4.5-inch loaf pans.
2. In a large bowl, mix all ingredients for 1 to 2 minutes with an electric mixer. Pour into prepared pans.
3. Bake for 50-60 minutes or until a toothpick inserted in center comes out clean.
4. Cool bread in pans and place on wire rack for 5 minutes. Pour glaze over bread while still in pans. Let stand 5 more minutes before removing from pans.