

Lemon Almond Poppyseed Quick Bread

written by The Recipe Exchange | August 15, 2017

Ingredients

1½ cup flour
1¼ cup sugar
½ tsp. salt
1 tsp. baking powder
1 Tablespoon poppy seeds
¾ cup milk
½ cup plus 1 Tablespoon vegetable oil
2 large eggs, slightly beaten
1 tsp. pure vanilla extract
1 tsp. almond extract
2 T. freshly grated lemon zest

Lemon Almond Glaze:

½ cup powdered sugar
1 Tablespoons Heavy Cream
1 Tablespoon Lemon Juice
¼ cup sliced almonds

Directions

Preheat oven to 350 degrees. Grease two 7×3 inch loaf pans and set aside.
(You can also use a 9×5 just increase baking time).

In a large bowl combine flour, sugar, salt, baking powder, and poppyseeds.
Stir until combined. In a separate medium sized bowl add the milk, vegetable oil, eggs, vanilla, almond extract, and lemon zest.

Add the wet ingredients to the dry ingredients and mix until incorporated.
Pour into loaf pans and bake for 45-40 minutes or until toothpick comes out clean. Remove and let bread cool.

To make the lemon almond glaze: Whisk together powdered sugar, heavy cream, and lemon juice. Drizzle over bread and top with sliced almonds.