

Lemon Poppy Seed Quick Bread

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Ingredients

2 cups all-purpose flour
1 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 egg
1 cup milk
1/4 cup vegetable oil
1 tablespoon finely shredded lemon peel
2 tablespoons lemon juice
1 tablespoon poppy seeds

Directions

Preheat oven to 350 degrees F. Grease the bottom and 1/2 inch up sides of an 8x4x2-inch loaf pan; set aside. In a large bowl stir together flour, sugar, baking powder, and salt. Make a well in center of the flour mixture; set aside.

In a medium bowl beat egg with a fork. Stir in milk, oil, lemon peel, lemon juice, and poppy seeds. Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy).

Spoon batter into prepared pan; spread evenly. Bake in the preheated oven for 50 to 55 minutes or until a toothpick inserted near center comes out clean.

Cool in pan on a wire rack for 10 minutes. Remove from pan. Cool completely on a wire rack. Wrap and store overnight.