Poppy Seed Bread with Citrus Glaze

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Ingredients

3 cups all-purpose flour
3 cups granulated sugar – divided
1 1/2 tsp. baking powder
1 1/2 tsp. salt
3 eggs
1 1/2 cups milk – low-fat okay
1 1/8 cups vegetable oil
1 1/2 Tbls. poppy seeds
2 tsp. vanilla extract – divided
2 tsp. butter flavor extract – divided
2 tsp. lemon extract OR almond extract – divided
1/4 cup orange juice

Directions

In a large mixing bowl, combine flour, 2 1/4 cups sugar, baking powder, and salt.

Beat in eggs, milk, oil, poppy seeds, 1 1/2 tsp. vanilla, 1 1/2 tsp. butter flavoring, and 1 1/2 tsp. lemon OR almond extract; beat with an electric mixer on low speed for 2 minutes.

Lightly grease 2 full-sized loaf pans OR 6 mini loaf pans; pour batter into prepared pans.

Bake in a 350 degree oven for 45-60 minutes, or until toothpick inserted in center comes out clean.

While loaves are baking, mix together orange juice, 3/4 cup sugar, 1/2 tsp. vanilla, 1/2 tsp. butter flavoring, and 1/2 tsp. lemon OR almond extract.

As soon as loaves come out of the oven, poke holes in bread with a fork and pour prepared glaze evenly over tops.