

ALMOND POPPY SEED BREAD

INGREDIENTS:

FOR BREAD:

3 cups all-purpose flour
2 $\frac{1}{4}$ cups sugar
1 $\frac{1}{2}$ teaspoons salt
1 $\frac{1}{2}$ teaspoon baking powder
1 $\frac{1}{2}$ teaspoons poppy seeds
3 eggs
1 $\frac{1}{2}$ cups milk
1 $\frac{1}{8}$ cups vegetable oil
1 $\frac{1}{2}$ teaspoons Organic Madagascar Vanilla Extract
 $\frac{1}{2}$ teaspoon LorAnn Butter Super Strength (or 1 $\frac{1}{2}$ teaspoons LorAnn Butter Bakery Emulsion)
 $\frac{1}{2}$ teaspoon LorAnn Almond Super Strength (or 1 $\frac{1}{2}$ teaspoons LorAnn Almond Bakery Emulsion)



FOR GLAZE:

$\frac{1}{4}$ cup orange juice
 $\frac{3}{4}$ cups granulated sugar
4 - 5 drops LorAnn Butter Super Strength (or $\frac{1}{4}$ teaspoon LorAnn Butter Bakery Emulsion)
3 - 4 drops LorAnn Almond Super Strength (or $\frac{1}{4}$ 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.