

POPPY SEED BREAD

YIELDS 2 LOAF PANS

Adapted from *In Order to Serve*, Christ Episcopal Church

INGREDIENTS

3 cups flour
2½ cups sugar
1½ tsp baking powder
1½ tsp salt
3 eggs
1½ cups vegetable oil
1½ cups milk
1½ tbsp poppy seeds
1½ tsp vanilla
1½ tsp almond flavoring
1½ tsp butter flavoring

In a mixer, combine all ingredients. Beat 2 min and pour into greased and floured loaf pans. Bake at 350° for 1 hr. Reduce oven to 325° and bake for 15 min.

Cool before removing from pans.

DEEDEE'S NOTES:

- Recipe may be prepared 1–2 days in advance.
- You may also use 3 small 5½x3 loaf pans. For smaller loaf pans, reduce cooking time to 45 min at 350° and 10 min at 325°. Keep an eye on them and remove if they brown faster.
- Increases well. Freezes well.

This has been a favorite gift to share with friends during the holidays.

Sliced and toasted with butter, it's even more irresistible!