



Almond Poppy Seed Bread

This recipe is from one of our customer service specialists and is a staff favorite! Shannon makes this delicious bread using LorAnn Super Strength flavors, but LorAnn Bakery Emulsions would work equally well (measurements provided).

Ingredients

For Bread

- 3 cups all-purpose flour
- 2 1/4 cups sugar
- 1 1/2 teaspoons salt
- 1 1/2 teaspoon baking powder
- 1 1/2 teaspoons poppy seeds
- 3 eggs
- 1 1/2 cups milk
- 1 1/8 cups vegetable oil
- 1 1/2 teaspoons Madagascar or Mexican Vanilla Extract
- 1/2 teaspoon Butter Super Strength Flavor (or 1 1/2 teaspoons Butter Bakery Emulsion)
- 1/2 teaspoon Almond Super Strength Flavor (or 1 1/2 teaspoons Almond Bakery Emulsion)

For Glaze

- 1/4 cup orange juice
- 3/4 cups granulated sugar
- 4 - 5 drops Butter Super Strength Flavor (or 1/4 teaspoon Butter Bakery Emulsion)
- 3 - 4 drops Almond Super Strength Flavor (or 1/4 teaspoon Almond Bakery Emulsion)

Directions

1. Preheat oven to 350°F. Grease 2 standard 8 1/2-inch x 4 1/2-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 to 60 minutes or until a toothpick inserted in center comes out clean.
4. Cool bread in pans place on a wire rack for 5 minutes. Pour glaze over bread while still in pans. Let stand 5 more minutes before removing from pans.



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