THE J.M. SMUCKER Co

Lemon Poppy Seed Loaf

Makes 1 loaf

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr	N/A	N/A

Ingredients

- 2 cups (500 mL) **Robin Hood®** Best for Cake & Pastry Flour

  Robin Hood® Best for Cake & Pastry Flour

- 1 cup (250 mL) granulated sugar
- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1/4 cup (50 mL) milk
- 4 eggs
- 2 tsp (10 mL) vanilla extract
- 1 cup (250 mL) butter, softened
- 1/4 cup (50 mL) poppy seeds
- 1 tbsp (15 mL) grated lemon rind
- **Glaze:**
- 1/2 cup (125 mL) granulated sugar
- 1/3 cup (75 mL) lemon juice

Directions

Step 1:

Preheat oven to 325ºF (160ºC). Lightly grease 9” x 5” (2 L) loaf pan.

Step 2:

Combine flour, sugar, baking powder, and salt in large mixer bowl; blend well.

Step 3:

Beat milk, eggs, and vanilla together in small bowl. Add half of egg mixture together with butter to dry ingredients and fouetter at medium speed for 1 minute, scraping sides of bowl occasionally. Pour in remaining egg mixture and fouetter 1 minute.

Step 4:

Stir in the poppy seeds and lemon rind. Spoon batter into pan. (The pan will be more than 3/4 full).

Step 5:

Bake in preheated oven for 65 to 75 minutes, or until toothpick inserted in centre comes out clean. Prepare lemon glaze while cake is baking.

Step 6:

Glaze: Heat sugar and lemon juice in small saucepan over low heat until sugar dissolves.

Step 7:

Pierce top of cake with fork or toothpick immediately after baking.

Step 8:

Brush glaze over top of hot cake while still in the pan.

Step 9:

Cool on rack for 15 minutes, then remove from pan. Cool completely.

Images