

Lemon Poppyseed Bread with Lemon Glaze

A delicious lemony bread made Paradise Fruit and topped with a lemony glaze.

Ingredients:

- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 3/4 cup sugar
- 1/4 cup vegetable oil
- 1 large egg
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract
- 2 teaspoons fresh lemon zest
- 2 teaspoons lemon juice
- 1 cup buttermilk
- 8 oz container diced candied lemon peel, set aside 2 tablespoons.
- 1 tablespoon poppyseeds

Glaze:

2 teaspoons lemon juice

1 teaspoon lemon zest

2 tablespoons diced lemon peel

1/2 cup powdered sugar

Directions:

Preheat oven to 350°F.

Grease a loaf pan, set aside.

In a medium bowl, whisk together flour, baking powder, baking soda and salt. Set aside.



In a large bowl, whisk together sugar, oil, egg, vanilla extract, lemon zest and lemon juice. Stir in flour mixture, alternating with buttermilk. Fold in dried lemon peel and poppyseeds.

Pour batter into prepared loaf pan.

Bake for 45 minutes, or until lightly browned and a toothpick inserted into the center comes out clean. Let rest for 5 minutes in loaf pan before transferring to a cooling rack.

Make glaze:

In a small bowl whisk together lemon juice, lemon zest and powdered sugar until of drizzle consistency. Stir in reserved candied diced lemon peel. Drizzle over bread. Allow to cool.