

Orange Scented Poppy Seed Bread

As found at MyKitchenAddiction.com



1 cup butter; softened
1 cup sugar
4 eggs
1 Tbsp orange zest
1 tsp vanilla
1 1/3 cups flour
1/4 cup poppy seeds
1 1/4 tsp baking powder

Glaze:
1 cup powdered sugar
1/4 tsp salt
1-2 Tbsp fresh orange juice

Preheat oven to 350°. Line and lightly grease and flour a 9x5 loaf pan; set aside.

In a large mixing bowl, cream together the butter and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition to completely incorporate the egg into the creamed mixture. Stir in the orange zest and vanilla extract.

Meanwhile, whisk together the flour, poppy seeds, baking powder, and salt in a separate bowl. Gradually add the dry ingredients to the creamed mixture, stirring just until the dry ingredients are incorporated. Transfer the batter to the prepared loaf pan.

Bake for about 45 minutes, until a toothpick inserted in the center of the bread comes out clean. Allow the bread to cool for about 10 – 15 minutes in the pan before transferring the loaf to a wire rack to cool completely.

Once the bread has cooled, whisk together the powdered sugar and enough orange juice to make a thick glaze. Pour the glaze over the bread and allow the glaze to harden before slicing the bread.