

Lemon Poppy Seed Bread

This is a delicious lemon poppy seed bread. I like it best on day 2 after the flavors have had a chance to blend together.

Ingredients

For the Bread

- 1 ½ cups sugar
- 3 large lemons, grated zest (~2/3 cup loosely packed)
- 4 large eggs, room temperature
- ⅛ teaspoon salt
- 1 ¾ cups cake flour, loosely packed
- ½ teaspoon baking powder
- ½ cup heavy cream, room temperature
- 5 ½ tablespoons unsalted butter, melted & cooled to room temperature
- 2 tablespoons poppy seeds

For the Icing

- 2 tablespoons butter, room temperature
- ½ tablespoon lemon juice, use the juice from a lemon you just zested
- ½ teaspoon vanilla extract
- 1 cup powdered sugar



Method

For the bread:

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine the sugar and zest and smash them together for about 5 minutes or until evenly mixed. I use my fingers because it makes them smell good, and I like the mushy gritty feeling on my fingers.
3. Add the eggs and salt and whisk together until it's foamy and evenly blended.
4. In a sifter combine the flour and baking powder. Sift about 1/3 of the mixture into the batter.
5. Add the poppy seeds and whisk together, mixing lightly. Sift in another 1/3 of the flour mixture and gently mix again. Repeat with the remaining 1/3 flour mixture.
6. Mix in the heavy cream and once evenly mixed, fold in the butter.
7. Grease and flour a 9x5-inch loaf pan.
8. Pour the batter into the prepared pan and bake for ~60 minutes or until the center of the cake crowns, splits, and a toothpick inserted into the middle comes out clean.
9. Remove the bread to a cooling rack and let it rest for 10 minutes before un-molding it. Once un-molded, cool to room temperature right-side-up on the rack.
10. Once cool, wrap tightly with foil or plastic wrap.

For the icing:

1. Combine the butter, lemon juice, vanilla, salt, and confectioner's sugar and beat until light and fluffy. You can add more confectioner's sugar or lemon juice to get the consistency you want.

Notes

I've adapted this recipe from Anna at www.CookieMadness.net who in turn adapted it from Baking with Julia.

Prep

- Start to finish: 1 Hour 30 Minutes

Source: TheCookingDish.com (8 servings)