



kitchen collage

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Orange Poppy seed Bread

Makes 2 loaves

This bright take on a traditional lemon poppy seed bread uses oranges to pack a citrus punch. The result is delightfully sweet and beautifully dense. It pairs wonderfully with a hot cup of coffee.

Bread Ingredients:

2 tablespoons unsalted butter (for greasing)
3 cups all purpose flour
1 teaspoon salt
1-1/2 teaspoons baking powder
1/2 cup vegetable oil
3/4 cup olive oil
3 eggs
1-1/2 cups whole milk
2-1/4 cups granulated sugar
1-1/2 teaspoons vanilla extract
1 teaspoon almond extract
2 teaspoons orange juice
1 tablespoon orange zest
3 tablespoons poppy seeds

Glaze Ingredients:

1/2 cup fresh squeezed orange juice
1 teaspoon lemon juice
2 cups confectioners sugar
1/2 teaspoon almond extract

Directions:

1. Preheat the oven to 350°F.
2. Grease two 9" loaf pans with the butter.
3. In a stand mixer on low speed use the paddle attachment to mix the flour, salt, and baking powder until incorporated.
4. In a separate medium bowl, combine the oils, eggs, milk, sugar, extracts, juice, and zest. Whisk until well-combined.
5. Slowly add the liquid mixture, except for the poppy seeds, into the flour mixture. Mix on medium speed for 1-2 minutes or until ingredients are evenly, but just incorporated. Use a rubber spatula to wipe down the sides if needed. Fold in the poppy seeds.
6. Evenly divide the batter between the two greased loaf pans. Bake for 45-55 minutes, or until tops are golden and an inserted toothpick in the center comes out clean.
7. Once the bread has baked, combine the glaze ingredients in a medium bowl stirring until smooth. Pour the glaze over the still warm bread. Allow to cool for one hour before serving.