MORTON & BASSETT SPICES®

Lemon Poppyseed Loaf



- 2 ½ teaspoons baking powder
- 1/2 teaspoon salt
- 2 tablespoons Morton & Bassett Poppy Seeds
- 2 cups all purpose flour
- ²/₃ cup sugar
- 1/3 cup vegetable oil
- 1 egg

- ²/₃ cups whole milk
- ⅓ cup full fat greek yogurt
- 1 lemon juiced and zested

TOPPINGS

- 4 lemon slices, cut very thin
- 5 tablespoons powdered sugar
- ½ tablespoon whole milk

Preheat the oven to 350F. Grease a 9x4 pan with melted butter or cooking oil spray. In a large bowl, mix the baking powder, salt, Poppy Seeds, and flour. In a medium bowl, mix together sugar, vegetable oil, egg, whole milk, yogurt, lemon juice and lemon zest. Pour the wet ingredients into the dry ingredients and mix gently until just combined. Pour into prepared loaf tin, top with lemon slices, and bake for 50-55 minutes, covering with tinfoil about halfway through to avoid burning the top. Let the loaf cool completely. In a small bowl combine powdered sugar and whole milk. Drizzle over the cooled loaf and serve.



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