

LEMON & POPPY SEED LOAF

TIMING

PREP 20 mins

BAKING 50–60 mins

MAKES 1 standard loaf

INGREDIENTS

2 eggs

250 g (9 oz) caster sugar

350 g (12 oz) plain flour

2 teaspoons baking powder

1 tablespoon lemon zest

50 g (1¾ oz) poppy seeds

150 g (5½ oz) butter

100 g (3½ oz) lemon juice

100 g (3½ oz) milk
dried edible flowers,
e.g. lavender,
pansies, cornflowers,
sweet peas

Citrus & lavender glaze

100 g (3½ oz) icing sugar

2 tablespoons lemon juice

¼ drop food-grade lavender oil*

METHOD

Preheat your oven to 170°C (325°F). Grease your standard-sized loaf tin with a little butter and line it with baking paper.

Beat yo' eggs and sugar with a mixer until thick and fluffy, then add the dry ingredients—flour, baking powder, lemon zest and poppy seeds—to your mixer bowl and beat to combine.

Place the butter, lemon juice and milk in a suitable bowl and heat in your microwave in 30-second bursts, until the butter has just melted. Add half at a time to your mixer bowl and *beat* well after each addition.

Pour the batter into the prepared tin, put in your preheated oven and bake for 50–60 mins until golden brown on top—when you give it a poke with a skewer, the skewer needs to come out clean. Remove from the oven and allow to cool slightly in the tin, then tip the loaf out onto a cooling rack.

Mix together the glaze ingredients and pour over the warm loaf so that the glaze dribbles down the sides. Top with a sprinkling of dried flowers.

The loaf can be sliced and frozen (put baking paper between the slices to stop them sticking). Pop slices in the microwave to heat through or just toast them.

* Given that this is such a small, stupid measurement, here's how I do it. Grab a teaspoon (just a regular cutlery-set teaspoon), dip the handle into the lavender oil and flick the tiny amount that gathers on the handle into your glaze.

