

## Lemon Poppy seed Loaf

Uploaded by: Michelle Day at [www.michellestastycreations.com](http://www.michellestastycreations.com)

Recipe from: Michelle Day

Here's what you need:

2 cups flour  
1 tsp. baking soda  
1/4 tsp. baking powder  
1/2 tsp. salt  
1/2 cup butter, at room temperature or canola oil, either works fine  
1 cup sugar  
2 eggs, at room temperature  
1 tsp. vanilla  
1/2 cup heavy cream  
Zest of 4 lemons  
Juice of 4 lemons  
1-1/2 Tbs. poppy seeds

### Glaze

1 cup powdered sugar  
Zest and juice of 1 lemon  
1-2 tsp. water, as needed

Preheat oven to 350 degrees and line a 9 x 5 loaf pan with parchment and spray the inside with cooking spray. Set aside.

In a bowl mix the flour, salt, baking soda and powder and set aside.  
Measure the heavy cream into a liquid measuring cup and set aside.

In the bowl of a stand mixer cream the butter (or oil) and sugar together until fluffy.

Add the eggs and mix until smooth.

Add the lemon juice, zest, and vanilla and mix until incorporated, scraping down the sides as you go.

Starting with the dry ingredients add 1/3 of the flour mixture and mix until just incorporated.

Now add 1/2 the cream and mix until just incorporated. Scrape the sides as you go.

Do this until all the flour and cream are incorporated, starting and ending with the flour mixture. Add the poppy seeds and mix until they are completely incorporated.

Pour batter into the prepared 9 x 5 pan and bake for 42-47 minutes.

The loaf is done when a toothpick inserted into the center comes out clean. Cool in pan 30 minutes.

Make the glaze while the loaf is cooling.

Mix the powdered sugar, lemon zest and juice in a bowl and add water (if needed) 1 teaspoon at a time until the desired consistency is reached..

Remove the loaf to a plate or platter and drizzle with the glaze using a spoon or small whisk.

Serves 1 - 9 x 5 loaf pan - approximately 8-10 slices