

Lemon Poppy Seed Loaf

Ingredients:

60 ml	butter, softened
175 ml	granulated white sugar
125 ml	vegetable oil
2	eggs
125 ml	plain Greek style yogurt
30 ml	lemon zest (takes about two lemons)
400 ml	all-purpose flour
20 ml	baking powder
2.5 ml	salt
60 ml	poppy seeds

GLAZE

60 ml	lemon juice
60 ml	icing sugar

Method:

1. Preheat oven to 350 degrees. (F)
2. Grease and flour the loaf pan.
3. Cream the butter and the sugar in a large mixing bowl.
4. Add the oil, eggs, yogurt, and lemon zest and beat well until smooth.
5. In a separate mixing bowl, mix together the flour, baking powder, salt, and poppy seeds.
6. Add the dry mixture gradually to the wet mixture and beat well until smooth.
7. Pour the mixture into a greased loaf pan and bake until a toothpick inserted in the center comes out clean. (50- 60 minutes)
8. Cool on cooling rack.

Glaze:

1. Whisk the lemon juice and icing sugar until smooth.
2. With the loaf still hot in the pan, pour the glaze evenly over the top, letting it seep into and around the loaf.
3. Allow the loaf to cool for 15 more minutes in the pan, then remove from the pan and let cool before serving.

