

Mary Ann's Poppy Seed Bread - Great For The Holidays

3 cups flour
1 1/2 teaspoons salt
1 1/2 teaspoons baking powder
2 1/2 cups sugar
1 1/2 tablespoons poppy seed
3 large eggs
1 1/2 cups oil
1 1/2 cups milk
1 1/2 teaspoons almond flavoring
1 1/2 teaspoons butter flavoring
1 1/2 teaspoons vanilla

Note: Butter flavoring is the key in making this so great!

Add dry ingredients into large mixing bowl.

Blend in the liquid ingredients one at a time.

Once all components have been added, blended for at least 1-2 minutes or until batter is smooth and consistent.

Pour into greased and floured loaf pans. Makes 2 regular sized bread loaves or it can be baked in smaller loaf pans.

Bake at 350 degrees for 1 hour for the large loaves.

Premix the following topping - while bread is still warm, pour mixture over the top:

1/2 cup orange juice
3/4 cup powdered sugar
1/2 teaspoon almond flavoring
1/2 teaspoon butter flavoring
1/2 teaspoon vanilla

Once cooled, cover with **plastic wrap** to keep moist. Enjoy this great Poppy Seed Bread.