Lemon Poppyseed Bread

INGREDIENTS

3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
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1 cup butter, at room temperature
2 cups sugar
4 eggs
1 cup milk
Juice and grated peel of 1 large lemon*
1/4 cup poppy seeds

DIRECTIONS

- Preheat oven to 350 degrees F. Grease two 8-inch loaf pans.

- Sift together flour, baking powder, and salt; set aside.

- Cream together butter and sugar. Beat in eggs, one at a time.

- Add dry ingredients to butter mixture in thirds, alternating with milk. Add lemon juice, lemon peel and poppy seeds. Divide batter into prepared pans.

- Bake loaves for 1 1/2 hours or until a toothpick inserted in center comes out clean. When cool, these can be wrapped tightly and frozen.

- Makes two 8-inch loaves.

Approximately 5 tbsps. lemon juice and 3 tbsps. grated lemon peel

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