



Lemon Poppy Seed Bread

Slice this bread, spread with butter and serve with other tea breads.

1 tbsp poppy seeds

½ cup milk

2 cups sifted Stone-Buhr unbleached bread flour 1 tbsp baking powder

1 tsp salt

1 cup shortening

¾ cup sugar

2 eggs

1 tbsp grated lemon rind

Combine poppy seeds and milk; set aside. Sift dry ingredients. Cream shortening and gradually add sugar. Add eggs one at a time, beating well after each. Add dry ingredients alternately with milk mixture. Stir in lemon rind. Pour into greased 9 x 5-inch loaf pan. Bake at 350 degrees for 45 to 50 minutes or until done. Remove from pan and cool on wire rack. Makes 1 loaf.