

Lemon Poppy Seed Loaf

Ingredients for the cake:

1/2 cup butter

1 cup sugar

2 eggs, lightly beaten

1/2 teaspoon [Watkins All-Natural Pure Lemon Extract](#)

1 1/2 cups flour, sifted

1 teaspoon baking powder

1 tablespoon poppy seeds

1/2 teaspoon salt

Peel of 1 lemon, grated or 1 teaspoon dried lemon peel

1/2 cup milk

[Watkins Cooking Spray](#)

Ingredients for the glaze:

1/2 cup sugar

Juice of 1 lemon

Directions: Preheat the oven to 350 °F. In a mixing bowl, cream together butter and sugar. Add eggs and lemon extract and beat until mixture is fluffy. Combine dry ingredients in a separate bowl. Add to the creamed mixture, one third of the dry ingredients alternating with half the milk. Pour batter into a 9x5x2 inch loaf pan that has been sprayed with cooking spray and bake for about 50 to 55 minutes.

Let the cake cool slightly before removing to wire rack to cool completely.

Glaze: In a small saucepan, heat the juice of one lemon and the 1/2 cup of sugar on low heat until sugar has dissolved. Pour the mixture over the warm lemon loaf and leave to cool.

Tips from the kitchen: Don't worry if the top of your loaf cracks, all loaves do that as they rise and bake.

This loaf tastes better the next day!

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Recipe source: <http://www.trustednaturalhomeproducts.com>