



Old World Almond Poppy Seed Quick Bread

1/2 cup butter, softened
1/2 cup granulated sugar
1 egg
1 cup sour cream
1/2 Tablespoon vanilla
1 Tablespoon almond extract
1 teaspoon grated orange peel
2 cups all purpose flour
1/4 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
4 Tablespoons poppy seeds
6 Tablespoons sliced almonds

Orange Glaze

1/2 cup confectioners' sugar
3 to 4 teaspoons orange juice

Preheat oven to 350 degrees F. Lightly grease 9-inch loaf pan

In a mixing bowl, cream butter and sugar. Mix in egg, sour cream, vanilla, almond extract, and grated orange peel until creamy.

In a medium size bowl, mix flour, salt, baking powder, baking soda and poppy seeds. Stir into creamed mixture to form thick batter.

Spoon and evenly spread bread batter into greased loaf pan. Sprinkle sliced almonds over the top of bread. Bake in preheated 350 degree F oven for 1 hour or tests done. Cool in pan 10 minutes. Loosen sides of bread; remove to cooling rack. Cool.

Prepare orange glaze: In a small bowl, stir confectioners' sugar and orange juice together until smooth.

Drizzle orange glaze over top of cooled bread. Set aside until glaze is firm. Serve in slices.

Yield: 1 loaf Serves: 8 to 10

About the Recipe: This old fashioned quick bread is filled with poppy seeds, flavored lightly with oranges, and full of crunchy almonds. It is perfect to serve for a holiday breakfast or brunch. Simply delicious and easy to make.