

Lemon Poppy Seed Loaf

Adapted from Vegan Brunch

2 cups all-purpose flour
2/3 cup sugar
1 tablespoon baking powder
5 teaspoons poppy seeds
1/2 teaspoon salt

3/4 cup almond (or soy) milk
1/4 cup fresh lemon juice
1/2 cup canola oil
2 tablespoons lemon zest
2 teaspoons pure vanilla extract

1 cup sifted powdered sugar
1/4 cup freshly squeezed lemon juice
1 tsp clear vanilla extract

Preheat the oven to 375 degrees F. Grease loaf pan and/or line with parchment paper.

Mix flour, sugar, baking powder, poppy seeds, and salt in large bowl. Whisk together milk, lemon juice, oil, zest, and vanilla extract in a small bowl or large liquid measuring cup. Make a well in the center of the dry ingredients. Add wet ingredients and mix until batter is just moistened.

Pour into prepared pan and bake for 45 to 50 minutes or until loaf is lightly browned on top and a toothpick or knife inserted in the center comes out clean. Cool in pan on a wire rack. Remove loaf from pan when bottom of the pan is no longer hot to the touch.

To make glaze, sift powdered sugar into a medium sized bowl. Add lemon juice and vanilla, and whisk until no lumps remain. (Add more/less sugar or liquid to adjust consistency of the glaze.) Drizzle over slightly cooled loaf. If desired for presentation, top with additional lemon zest.