

almond poppy seed bread

We hosted a beautiful wedding for our son, James, and his bride, Margret, and served these lovely loaves to their guests. The recipe came from a dear friend, Judie Tobin.

carole davis | KEENE, NEW HAMPSHIRE

- 2-1/4 cups sugar
- 1 cup plus 2 tablespoons vegetable oil
- 3 eggs
- 3 tablespoons poppy seeds
- 1-1/2 teaspoons lemon juice
- 1-1/2 teaspoons almond extract
- 1-1/2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1-1/2 teaspoons baking powder
- 1 teaspoon salt
- 1-1/2 cups milk

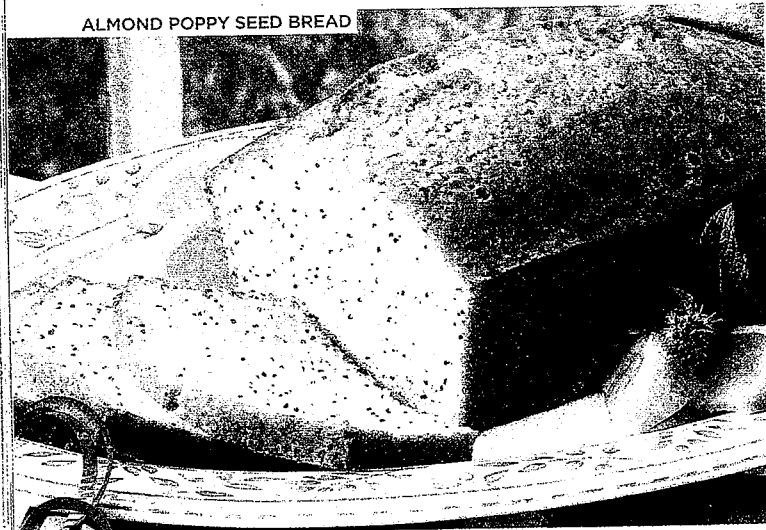
GLAZE:

- 3/4 cup confectioners' sugar
- 1/4 cup orange juice
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract

- In a large mixing bowl, combine the first seven ingredients until blended. Combine the flour, baking powder and salt; add to sugar mixture alternately with milk just until moistened.
- Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350° for 55-60 minutes or until a toothpick comes out clean.
- In a small bowl, combine glaze ingredients; drizzle over warm loaves. Cool 10 minutes before removing from pans to wire racks.

YIELD: 2 LOAVES.

ALMOND POPPY SEED BREAD



BUTTERFLUFF

butterfluff rolls

In my house, a meal isn't complete until a basket of rolls is passed around. Just rising time makes these fluffy rolls easy to prepare.

harriet stichter | MILFORD, INDIANA

- 1 package (1/4 ounce) active dry yeast
- 1/4 cup warm water (110° to 115°)
- 1 cup warm buttermilk (110° to 115°)
- 1/4 cup sugar
- 1/4 cup shortening
- 2 eggs
- 1-1/2 teaspoons salt
- 1/2 teaspoon baking soda
- 4 to 4-1/2 cups all-purpose flour

GLAZE:

- 1 egg
- 1 tablespoon water

- In a large mixing bowl, dissolve yeast in water. Add the buttermilk, sugar, shortening, eggs, salt, baking soda and 2 cups flour until smooth. Stir in enough remaining flour to form a soft dough.
- Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Divide into 12 pieces. Roll each into a 9-in. rope; coil 2/3 of each rope toward center in opposite directions to form an S shape. Place 3 in. apart on greased baking sheets. Cover and let rise in a warm place until doubled, about 40 minutes.
- In a small bowl, whisk egg and water. Brush over rolls. Bake at 350° for 15-20 minutes until golden brown. Remove from pans to wire racks to cool.

YIELD: 1-1/2 DOZEN.

EDITOR'S NOTE: Warmed buttermilk will allow for a better rise.