

Lemon Poppy Seed Tea Loaves



- 2 cups all purpose flour
- 2 teaspoons baking powder
- $\frac{3}{4}$ teaspoon xanthan gum
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ cup poppy seeds
- 2 tablespoons grated lemon rind
- 1 cup granulated sugar
- $\frac{1}{2}$ cup canola oil
- 3 large eggs
- $\frac{1}{2}$ teaspoon lemon extract
- $\frac{3}{4}$ cup milk
- Granulated sugar (for sprinkling on the top)

Preheat oven to 350°F. Position rack in center of oven. Grease four 5 x 3 inch loaf pans with cooking spray.

Mix flour, baking powder, xanthan gum, salt, poppy seeds, and lemon rind in a medium mixing bowl.

Combine sugar, oil, eggs and lemon extract in large bowl of electric mixer. Beat for 1 minute. Add flour mixture and milk and mix until just blended.

Fill loaf pans. You can sprinkle tops with sugar if desired. Bake for 35-40 minutes.

Cool for about 10 minutes and then remove from pans. Cool completely.

Breads covered with plastic wrap can be stored in the refrigerator for 5-7 days. If wrapped with plastic wrap and then foil, can be stored in freezer for 6 weeks.