

Orange Poppyseed Bread

1 $\frac{3}{4}$ c. flour	1 egg
$\frac{2}{3}$ c. sugar	$\frac{3}{4}$ c. oil
1 T. finely shredded lemon or orange peel	
1 $\frac{1}{2}$ tsp. baking powder	
1 tsp. poppy seed	$\frac{3}{4}$ c. milk
Dash of salt	1 T. orange juice
1 recipe orange glaze	

Grease bottoms of 1 regular loaf pan or 3 small loaf pans.

In a large bowl, stir together the flour, sugar, lemon peel, baking powder, poppy seed and salt. In a small bowl, combine the egg, milk, oil and juice. Mix into the flour mixture until all of the dry ingredients are just moistened. Pour the batter into the pan and bake @ 400 degrees F. for 30 min. Cool in the pan for 10 min. and then turn out onto a wire rack over waxed paper. Drizzle with glaze and sprinkle with extra orange peel if desired.

Icing: 1 cup powdered sugar and enough juice to make a drizzling consistency.