**Lemon Poppy Seed Bread**

1 ¾ cup all-purpose flour

1 ¼ teaspoon baking powder

½ teaspoon kosher salt

2 large eggs

1 cup lemon yogurt

¾ cup sugar

½ cup canola oil

1 teaspoon vanilla

2 teaspoons grated lemon zest

1 tablespoon poppy seeds

¾ cup confectioner’s sugar

2 tablespoons fresh lemon juice

Preheat oven to 350 degrees and prepare 8 ½ x 4 ½ loaf pan with cooking spray.

Whisk together flour, baking powder and salt in a small bowl. In a large bowl, whisk together eggs, yogurt, sugar, oil and vanilla. Gradually add flour mixture to egg mixture, stirring until just incorporated.

Add 2 teaspoons grated lemon zest and 1 tablespoon poppy seeds. Transfer to prepared pan and bake 55 – 65 minutes, until golden brown. Cool in pan for 5 minutes.

While baking, combine confectioner’s sugar and fresh lemon juice. Spoon over the top of the baked bread while still warm.

For mini loaves, divide evenly among three 5 ¾ x 3 ¼ in. loaf pans and bake 40 minutes.

Recipe from *Woman’s Day* magazine