

Lemon Poppy Seed Loaf



Prep Time: 20 minutes (Ready in 1 hour 10 minutes)

GLAZE

- 1 cup powdered sugar
- 2 tablespoons lemon juice

LOAF

- 2 (7.6-oz.) pkg. MARTHA WHITE® Lemon Poppy Seed Muffin Mix
 - 2/3 cup milk
 - 1/4 cup oil
 - 2 eggs, beaten
1. Heat oven to 350° F. Grease bottom only of 9x5-inch loaf pan. In large bowl, combine all ingredients; mix well. Pour into greased pan.
 2. Bake at 350° F. for 45 to 50 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Remove from pan; place on wire rack. Cool 1 hour or until completely cooled.
 3. For glaze, combine powdered sugar and lemon juice in small bowl; mix well. Drizzle over cooled loaf. Wrap tightly and store in refrigerator.

1 (16-slice) loaf