

Lemon Poppy Seed Summer Squash Bread

Prep Time: 15 minutes Cook Time: 1 hour @ 350 degrees Yields: 2 Loaves

Ingredients

1 cup unsalted butter, softened
2 cups granulated sugar
Juice and zest of 2 small lemons
1 teaspoon almond flavor
1/2 teaspoon vanilla extract

3 large eggs

1 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon baking powder

3 cups all-purpose flour

2 cups grated summer squash
1 tablespoon poppy seeds

Directions

1. Preheat oven to 350 degrees. Grease (if you grease, put wax paper sheet on the bottom) or line 2 loaf pans, set aside. Place the softened butter, sugar, lemon juice and zest, almond flavor and vanilla extract in a large mixing bowl. Cream together until fluffy and light in color, about 1 to 2 minutes.
2. Add eggs, one at a time, allowing each egg to fully incorporate into the mixture before adding another.
3. Evenly sprinkle the salt, baking soda, and baking powder over the top of the mixture. Mix well.
4. Working in batches, add the flour a 1/2 cup at a time; mix in entirely between additions.
5. Fold in the squash and poppy seeds. Divide the batter between the prepared loaf pans. Bake for 1 hour, until a toothpick inserted into the middle of the loaf come out clean.