

Meyer Lemon Poppy Seed Bread

Prep Time: 15 minutes
Cook Time: 55 minutes
Total Time: 1 hour, 10 minutes

Yield: 1 large loaf (about 10 slices)

This gluten-free Meyer Lemon Poppy Seed bread is perfect for a weekend breakfast, brunch, or even dessert! If Meyer lemons aren't available, feel free to use a regular lemon instead.

Ingredients

- 2 cups [gluten-free all-purpose flour](#), plus 2 tablespoons for dusting the pan
- 3/4 cup granulated sugar
- 1 tablespoon baking powder (see note)
- 3/4 teaspoon kosher salt
- 4 teaspoons poppy seeds
- 1 cup unsweetened almond milk or refrigerated coconut milk (not the canned kind!)
- 2 large eggs, at room temperature
- 1 teaspoon vanilla extract (see note)
- 1 tablespoon Meyer lemon zest
- 1/2 cup unsalted butter, melted and cooled slightly, plus 1 tablespoon for greasing the pan

For the glaze (optional)

- 1 cup confectioners' sugar, sifted if lumpy
- 4 teaspoons Meyer lemon juice

Instructions

1. Preheat the oven to 350°F. Butter and flour the bottom and sides of a 9 x 5-inch loaf pan, tapping out any excess flour.
2. In a large bowl, combine the flour, sugar, baking powder, salt, and poppy seeds. Whisk until well-combined.
3. In a medium sized mixing bowl, whisk together the milk, eggs, vanilla, and lemon zest.
4. Pour the wet ingredients over the dry ingredients and add the melted butter. Gently fold with a silicone spatula until all of the ingredients are incorporated.
5. Scrape the batter into the prepared pan, smoothing the top with the spatula.
6. Bake, rotating the pan halfway through the cooking time, until the top is golden brown and a toothpick inserted in the center comes out clean, 50-55 minutes.
7. Leave the bread in the pan and allow it to cool completely on a wire rack before glazing.

To glaze the bread:

8. Whisk the confectioners' sugar and the lemon juice in a small bowl until completely combined and no lumps remain. If the mixture seems too thick you can add an additional teaspoon at a time of lemon juice to thin it out; you don't want it to be too thin or it will all drip off of the bread!
9. Carefully remove the bread from the pan and place it back onto the cooling rack. Put paper towels or a plate underneath the rack to catch the drips. Pour the glaze evenly across the top of the bread and allow it to drizzle down the sides. Leave the bread undisturbed for 15-20 minutes for the glaze to set.

Notes

Not all baking powders or vanilla extracts are gluten-free. I use [Bob's Red Mill baking powder](#), but Clabber Girl and Rumford baking powders are also gluten-free. For the vanilla extracts, I use [McCormick](#) or [Nielsen-Massey](#).

<http://ohmyveggies.com/meyer-lemon-poppy-seed-bread-gluten-free/>

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