

## Betsy's Orange Poppy Seed Bread

Betsy was one of my best gal pals in high school. I have fun memories of spending time with her, especially at her house. Both she and her mother are excellent cooks and this recipe is one of my favorites. She hand wrote me the recipe nearly 20 years ago. I've made this bread so many times that the recipe card is nearly torn in half, and her pretty handwriting is blurred, faded, and smudged.



Betsy if you are reading this, would you please send me another copy in that pretty handwriting of yours? ( I was always envious of her pretty penmanship).

In large mixing bowl add:

- 3 cups SELF RISING flour
- 2 ½ cups sugar
- 3 eggs
- 1 ½ cups milk
- 1 ½ cups vegetable oil
- 1 ½ Tablespoons Poppy Seeds
- 1 ½ teaspoons vanilla extract
- 1 teaspoon almond flavoring
- 1 ½ teaspoons butter flavoring

Beat on medium speed with an electric mixer for 2 minutes. Pour into 3 greased/floured loaf pans, or 3 8x8 baking dishes. The loaves will need to cook 50-60 minutes or until the batter is done in the middle. The 8 x8 pans will take less time, but ovens vary so test for doneness before removing from oven.

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## Glaze

Mix together while bread cooks, and pour over bread when removing from the oven:

- $\frac{3}{4}$  cup sugar
- 1 cup orange juice
- 1 teaspoon almond extract
- $\frac{1}{2}$  teaspoon butter flavor
- Orange zest if desired