



Lemon Poppy Seed Loaf



Ingredients:

- ◆ 1 3/4 cups gluten-free flour
- ◆ 1 tsp baking soda
- ◆ 1/2 tsp baking powder
- ◆ 2 tbsp poppy seeds
- ◆ 2 tbsp grated lemon zest
- ◆ 2/3 cup sugar
- ◆ 1/3 cup oil
- ◆ 1/3 cup applesauce
- ◆ 3/4 cup sour cream
- ◆ 1/4 cup lemon juice (about 2 lemons)
- ◆ 3 egg whites



Glaze

- ◆ 1/2 cup icing sugar 1 tbsp lemon juice

Directions:

- ◆ Beat egg whites until soft peaks form and set aside.
- ◆ In large bowl mix flour, baking powder, baking soda, poppy seeds, and lemon zest.
- ◆ In medium size bowl combine sugar, oil and applesauce. Whisk in lemon juice. Stir this mixture into the flour mixture alternately with the sour cream.
- ◆ Fold in beaten egg whites.
- ◆ Pour into a greased 9" x 5" loaf pan and bake at 350 degrees F for 45 to 50 min or until toothpick inserted comes out clean.
- ◆ Cool in pan for 10 minutes before removing to rack.
- ◆ Mix the glaze and pour over loaf.
- ◆ Cool, slice and serve!