



Grapefruit Poppy Seed Bread

 20 MIN
PREP TIME

 55 MIN
COOK TIME

 1 LOAF
16 slices

Ingredients

- 1 cup butter, softened
- 1-2/3 cups sugar, divided
- 3 large eggs, room temperature
- 3/4 cup vanilla yogurt
- 3 tablespoons poppy seeds
- 2 tablespoons grated grapefruit zest
- 1-1/2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup grapefruit juice
- Glaze:
 - 1 cup confectioners' sugar
 - 2 tablespoons grapefruit juice

Instructions

1. Preheat oven to 350°. In a large bowl, cream butter and 1-1/3 cups sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in yogurt, poppy seeds, grapefruit zest and vanilla. In another bowl, whisk flour, baking soda and salt; gradually beat into creamed mixture.
2. Transfer to a greased 9x5-in. loaf pan. Bake until a toothpick inserted in center comes out clean, 55-65 minutes. Meanwhile, in a small bowl, mix grapefruit juice and remaining sugar.
3. Remove bread from oven. Immediately poke holes in bread with a fork; slowly pour juice mixture over bread. Cool in pan 10 minutes before removing to a wire rack to cool completely.
4. In a small bowl, mix glaze ingredients; drizzle over bread.

Enjoy!