**Poppy Love**

*Light and lemony poppy seed bread*

310 mL flour

180 mL sugar

125 mL oat bran

15 mL poppy seeds

10 mL baking powder

5 mL salt

250 mL milk (80 mL milk powder & water)

60 mL margarine, melted

1 egg

30 mL freshly squeezed lemon juice

10 mL grated lemon zest

1. Preheat oven to 350 F. Spray a 8x4 inch loaf pan with cooking spray and set aside.
2. In a large bowl, mix together flour, sugar, oat bran, poppy seeds, baking powder and salt.
3. In a medium bowl, whisk together milk, melted margarine, egg, lemon juice and lemon zest.
4. Make a well in the dry ingredients. Add all wet ingredients to dry ingredients and mix until just dry ingredients are moistened.
5. Spread batter in a prepared pan. Bake for 40-45 minutes or until loaf if lightly golden brown and a wooden pick inserted in center of loaf comes out clean.
6. Cool loaf in pan on a wire rack for 10 minutes. Remove loaf from pan and cool completely on tack.