

Amaretto Poppyseed Bread .

Bread

1 - 18 ¼ oz pkg	plain yellow cake mix
1 - 5.1 oz pkg	instant vanilla pudding mix
¾ C	amaretto
½ C	vegetable oil
4	eggs
¼ t	almond extract
1/3 C	poppyseeds
½ C	water

Glaze

1 C	powdered sugar, sifted
3 ½ T	amaretto

Preheat oven to 350 and place oven rack in middle position. Grease and flour 9x5x3 loaf pan.

Combine bread ingredients on low speed for 1 minute. Scrape down bowl and continue beating at medium speed for 2 minutes longer. Pour batter into prepared pan.

Bake until bread is golden brown and a toothpick inserted in the center comes out clean, about 55 to 60 minutes. Place on a wire rack to cool for 20 minutes and then remove the bread from the pan.

Mix the glaze ingredients until smooth. Spoon over the warm bread. Let cool completely before slicing.

Makes 1 loaf.

[Double recipe just fits in Kitchen Aid mixer and makes 3 nice-sized loaves.]