



Almond-Poppy Seed Bread

This recipe calls for almond paste, which is a blend of blanched ground almonds, sugar, and glycerin or another liquid. Sometimes almond extract is added to intensify the flavor. The paste is available in most supermarkets.

1 1/4 cups all-purpose flour
1 tsp. baking powder
1/2 tsp. salt
1/3 cup poppy seeds
8 Tbs. (1 stick) softened unsalted butter
1/4 cup almond paste
1 cup sugar
2 eggs
1/2 cup milk



Preheat an oven to 350°F. Grease and flour a 1-lb. loaf pan.

In a small bowl, stir and toss together the flour, baking powder, salt and poppy seeds. Set aside.

In the bowl of an electric mixer fitted with the flat beater, beat the butter and almond paste on medium speed until smooth and light, 3 to 4 minutes. While the mixer is still running, slowly add the sugar and continue beating, stopping the mixer occasionally to scrape down the sides of the bowl, until light and fluffy, 3 to 4 minutes. Add the eggs one at a time, beating well after each addition. Reduce the speed to very low and add the flour mixture in three additions, alternating with the milk and beginning and ending with the flour, blending each addition until just incorporated; stop the mixer occasionally and scrape down the sides of the bowl.

Spoon the batter into the prepared pan and bake until a toothpick inserted into the center of the loaf comes out clean, 50 to 60 minutes. Transfer the pan to a wire rack and cool for 15 minutes, then turn the loaf out onto the rack to cool completely. Makes 1 loaf.