Tangerine Poppy Seed Bread

With spring finally here, it's time for sunshiny flavors! Known for their bright, slightly tart flavor, tangerines lend themselves particularly well to baked goods, mellowing and complimenting the butter and sugar. Here I've adapted an old family bread recipe. Enjoy a little bit of bright sunshine happiness in each slice!

Bread:

½ cup butter
½ cup white sugar
½ cup brown sugar
2 eggs
1 tangerine
1 tbsp Vanilla
½ cup milk
½ tsp salt
1 tsp baking powder
1 ½ cup flour
1-2 tbsp poppy seeds

Glaze:

¾ cup powdered sugar
1 tangerine

Preheat the oven to 350 degrees Fahrenheit.

In a bowl, cream together the butter and sugars until smooth. Add eggs one at a time until well incorporated.

Zest your tangerine directly into the bowl and once done, juice the tangerine directly into the bowl and mix.

Measure your milk and add all of your remaining dry ingredients into a bowl. The poppy seed measurement is really to your taste. The loaf pictured had only one tablespoon.

Alternate adding the dry ingredients and milk to your mixture stirring constantly until you have a smooth batter. Add your batter into a greased and floured 5" x 9" baking pan.

Bake for one hour or until a toothpick comes out cleanly from the center of the bread. Once done, allow the bread to cool completely before glazing as a warmth will thin out the glaze.

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While you wait for your bread to cool mix together the powdered sugar along with the zest and juice of a tangerine until smooth.

Simply pour the mixture over the cooled bread and your done!

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