

## THREE-CHEESE QUICHE

*It's hard to find a better way to enjoy two of my favorite ingredients—eggs and cheese—than this creamy quiche. Serve it for breakfast with fruit salad or for lunch with lightly dressed spring greens.*

**PREP:** 15 minutes

**COOK:** 40 to 45 minutes

**COOL:** 5 to 10 minutes

6 large eggs  
1 cup heavy cream  
1 teaspoon garlic powder  
½ teaspoon sweet paprika (optional)  
1 teaspoon kosher salt  
½ teaspoon ground white pepper

4 ounces extra-sharp white Cheddar cheese, grated (about 1 cup)  
1 ounce Parmesan cheese, grated (about ½ cup)  
2 ounces Gruyère cheese, grated (about ½ cup)  
1 unbaked Pie Crust (page 28), or a store-bought 9-inch pie crust  
¼ cup minced chives

1. Preheat the oven to 350°F.
2. In a large bowl, whisk together the eggs, cream, garlic powder, paprika (if using), salt, and white pepper.
3. Stir in the Cheddar, Parmesan, and Gruyère.
4. Pour the mixture into the unbaked pie shell. Sprinkle the chives on top.
5. Bake until the quiche is lightly golden and set in the center when the pan is gently pushed, 40 to 45 minutes. If the crust is browning too quickly, cover it with foil to prevent it from burning.
6. Remove from the oven and let stand for 5 to 10 minutes before serving. Cut into 6 or 8 slices and serve warm or at room temperature.
7. The quiche is best served the day it is made. Tightly wrap leftovers with plastic wrap and store in the refrigerator for up to 2 days.

*Makes 6 to 8 servings*







## OVERNIGHT FRENCH TOAST

*Mornings at our house are busy, so any dish I can prep the night before and Chip can put it in the oven the next morning is a win in my book—and when it involves soaking bread in sugar and cream overnight, I call it a double win.*

**PREP:** 20 minutes, plus overnight chilling and 30 minutes standing

**COOK:** 35 to 40 minutes

**COOL:** 5 to 10 minutes

8 tablespoons (1 stick) salted butter, cold, plus 1 tablespoon softened salted butter for the baking dish  
 One 1-pound loaf Italian bread, cut into 1-inch-thick slices  
 10 large eggs  
 2 cups heavy cream  
 1 cup milk  
 ½ cup granulated sugar

2 teaspoons pure vanilla extract  
 1 cup packed light brown sugar  
 1 cup coarsely chopped pecans  
 ½ cup all-purpose flour  
 Pinch of kosher salt  
 1 to 2 tablespoons powdered sugar (optional)  
 Pure maple syrup (optional)

1. Grease a 9 x 13 x 3-inch (deep) baking dish with the 1 tablespoon softened butter. Arrange the bread slices in the baking dish in two rows, overlapping the slices.
2. In a large bowl, lightly beat the eggs. Whisk in the cream, milk, granulated sugar, and vanilla. Evenly pour the mixture over the bread. Cover and refrigerate overnight.
3. Position a rack in the upper third of the oven and preheat the oven to 375°F. Remove the baking dish from the refrigerator and let stand at room temperature for 30 minutes.
4. Place the brown sugar, pecans, flour, and salt in a medium bowl. Grate the stick of cold butter on top and mix until blended and crumbly. Sprinkle the mixture over the bread.
5. Place the baking dish in the oven and bake, uncovered, until browned and the inside is set but soft, 35 to 40 minutes. Cool slightly.
6. Dust with powdered sugar (if using). Serve warm, with maple syrup if desired.
7. The casserole is best served the day it is made. Store leftovers in a covered container in the refrigerator for up to 2 days.

*Makes 12 servings*



## CHICKEN SALAD CROISSANT SANDWICHES

The sweet-and-salty combination that I love so much is particularly delectable in this savory chicken salad made with red grapes, pecans, and green onions. My kids love it on a croissant or with their favorite crackers. I like that it keeps well in the fridge so the next day I can pack it up for a quick, healthy, and very satisfying lunch at work.

PREP: 15 minutes, plus 1 to 2 hours chilling	COOK: none	COOL: none
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5 cups shredded meat from store-bought rotisserie chicken or Poached Chicken Breasts (page 85)  
1½ cups halved red grapes  
¼ cup chopped pecans (optional)  
¼ cup thinly sliced green onions (light and dark green parts) or chives

1¼ cups mayonnaise, preferably Hellmann's  
Kosher salt and freshly ground black pepper  
12 small croissants, sliced horizontally in half  
6 butter lettuce leaves  
2 vine-ripened tomatoes, thinly sliced

1. Combine the chicken, grapes, pecans (if using), and green onions in a large bowl and toss to combine. Add the mayonnaise and salt and pepper to taste and stir until well coated.
2. Cover and chill until cold, 1 to 2 hours. Taste for seasoning. Serve on the small croissants with lettuce leaves and tomato slices.
3. Store the chicken salad in a covered container in the refrigerator for up to 3 days.

Makes 6 servings

## POACHED CHICKEN BREASTS

This is a quick and easy way to cook chicken breasts to use in chicken salad, casseroles, pasta dishes, soups, or wherever cooked chicken is called for.

PREP: 5 minutes

COOK: about 15 minutes

COOL: 30 minutes

Five 8-ounce boneless, skinless chicken breasts  
1 lemon, thinly sliced  
1 garlic clove, smashed  
1 bay leaf

One 32-ounce box chicken broth, 4 cups  
Homemade Chicken Broth (page 216), or  
water, or as needed  
1 teaspoon kosher salt (optional)

1. Arrange the chicken in a single layer in a wide skillet or large Dutch oven with a tight-fitting lid. Add the lemon, garlic, and bay leaf. Pour the broth on top. If the chicken is not fully covered, add more broth or water until it is covered by at least 1 inch. Add salt if using water or unseasoned broth.
2. Bring to a boil over medium-high heat. Reduce the heat to a simmer, cover, and cook until the chicken is tender and fully cooked (165°F on an instant-read thermometer), about 8 minutes.
3. Remove the chicken from the poaching liquid and let cool completely, then shred. If desired, strain the poaching liquid and use it as a broth in another recipe.
4. Store the chicken in a tightly covered container in the refrigerator for up to 4 days. Store the strained broth in a tightly covered container in the refrigerator for up to 3 days or in the freezer for up to 2 months.

Makes about 5 cups shredded chicken



## BAKED SPINACH ARTICHOKE DIP WITH GARLIC TOAST

*If I had to name a few dishes that epitomize the term “crowd-pleaser,” this one would top the list. This warm, creamy dip with spinach and marinated artichoke hearts is best served with crusty garlic-Parmesan focaccia toast.*

PREP: 25 minutes

COOK: 45 minutes

COOL: none

### GARLIC TOAST

1 loaf focaccia (about 12 ounces)  
8 tablespoons (1 stick) salted butter, melted  
2 garlic cloves, minced  
4 ounces bagged shredded Parmesan cheese (about 1 cup)  
¼ cup minced fresh parsley

### BAKED SPINACH ARTICHOKE DIP

One 1-pound bag or box frozen chopped spinach, thawed, or 1 pound fresh baby spinach (about 16 cups)  
Two 7.5-ounce jars marinated artichokes, drained

One 8-ounce block cream cheese, at room temperature

1 cup mayonnaise, preferably Hellmann's  
6 ounces bagged shredded Parmesan cheese (about 1½ cups; see Note)  
6 ounces bagged grated Gouda cheese (about 1½ cups)  
3 garlic cloves, minced  
¼ teaspoon ground white pepper  
2 teaspoons dried dill  
½ teaspoon smoked paprika

1. Preheat the oven to 375°F. Line a baking sheet with parchment paper.
2. To make the garlic toast: Split the loaf in half horizontally and place the two halves cut side up on the prepared baking sheet.
3. Stir together the melted butter and garlic and drizzle over the bread.
4. Bake until it begins to brown, about 20 minutes. Sprinkle the Parmesan on top and bake until melted and bubbling, about 5 minutes. Remove from the oven and sprinkle the parsley on top. Cut into triangles or wedges.
5. Meanwhile, prepare the baked spinach artichoke dip:
 

**IF USING THAWED FROZEN SPINACH:** Wrap it in a clean kitchen towel and squeeze it tight to extract as much liquid as possible. Set aside.

**IF USING FRESH SPINACH:** Place it in a large sauté pan with a lid and add 2 tablespoons water. Set the pan over medium-low heat and cook until wilted, using tongs to turn the spinach over as it wilts, moving the uncooked leaves on top to the bottom of the pan to cook them. Cover the pan and steam for 2 minutes. Remove the pan from the heat and drain the spinach in a colander. Let stand until cool enough to handle, then wrap the spinach in a clean kitchen towel and squeeze it tight to extract as much liquid as possible. Finely chop the spinach.

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6. Place the artichokes in a large bowl and smash them well with a fork, removing any tough leaves. Add the spinach, pulling it apart with your fingers or the fork. Add the cream cheese, mayonnaise, Parmesan, Gouda, garlic, and white pepper and stir well until combined.
7. Transfer the mixture to a pie plate and smooth the top. Sprinkle the dill and paprika on top.
8. Bake until bubbling and hot, about 20 minutes. Turn the broiler to high and broil until the top is nicely browned. This will happen quickly, so watch carefully and do not step away.
9. Serve hot with garlic toasts.

*Makes about 5 cups; 8 to 10 servings*

**NOTE:** *For best results and texture in the dip, use shredded rather than grated Parmesan. And I use shredded on the toast as well because I'm already buying it!*







## BECKI'S MAC & CHEESE

*I love to eat all kinds of food, but in all honesty if you told me I could have only one thing every day for the rest of my life, it would be mac and cheese. I realize this is exactly the choice that many eight-year-olds I know would make, and I'm okay with that. I first had this recipe, which has become my favorite, at my friend Becki's house. Her family has become a part of our own, and she knows just how much I love mac and cheese. It has become a tradition of ours that every time we join her family for dinner at their house, she makes this side for us. It's simple and creamy enough to please all the kids, while the blend of cheeses and optional crispy panko topping makes it feel interesting to adults. Since I started making this recipe for my own family, my favorite things to pair it with are Almond Chicken Tenderloins (page 211) or Meat Loaf (page 259).*

**PREP:** 10 minutes

**COOK:** 45 minutes to 1 hour

**COOL:** 5 minutes

Kosher salt  
 16 ounces elbow macaroni, with no ridges  
 1½ cups heavy cream  
 ½ cup milk  
 8 tablespoons (1 stick) unsalted butter  
 8 ounces processed cheese, such as Velveeta, cut into 1-inch cubes  
 8 ounces Gruyère cheese, grated (about 2 cups)  
 1½ teaspoons mustard powder  
 ½ teaspoon ground nutmeg

1½ teaspoons freshly ground black pepper  
 8 ounces white Cheddar cheese, grated (about 2 cups)

### CRISPY TOPPING (OPTIONAL)

2 tablespoons unsalted butter  
 1 small garlic clove, minced  
 3 cups panko bread crumbs  
 2 pinches of kosher salt

1. Bring a large pot of generously salted water to a boil. Cook the macaroni until al dente according to the package directions. Drain thoroughly and transfer to a large bowl.
2. Meanwhile, position a rack in the top third of the oven and preheat the oven to 350°F.
3. In a small saucepan, combine the cream, milk, and butter and heat over medium-low heat until warm and the butter is melted. Pour over the pasta. Add the Velveeta, Gruyère, mustard powder, nutmeg, pepper, and ½ teaspoon salt and stir until well combined.
4. Pour the pasta into a 9 x 13-inch baking dish and spread evenly. Top with the Cheddar. Bake until the Cheddar is melted, about 25 minutes.
5. Meanwhile, if desired, make the crispy topping: In a large skillet, melt the butter over low heat. Add the garlic and cook until softened, about 1 minute. Add the panko and salt and toss to coat completely with the butter and garlic. Increase the heat to medium-low and toast in the pan, stirring often, until lightly browned, 7 to 8 minutes.
6. Remove the baked mac and cheese from the oven and let stand for 5 minutes. Top with the crispy topping, if using, just before serving.
7. Store leftovers in a covered container for up to 3 days. Reheat in a 300°F oven.

*Makes 8 to 10 servings*





## SCALLOPED POTATOES

*When we were dating, Chip would often say that there are about five foods that he really, really loves, and one of them is scalloped potatoes. The sliced potatoes make this a pretty dish, and the cream and cheese mixture tastes like heaven. When we serve steak for dinner and I don't have much time for sides, I'll make mashed potatoes, but anytime I have a few extra minutes, I like to make this one especially for Chip.*

**PREP:** 15 minutes

**COOK:** under 1 hour

**COOL:** none

6 tablespoons unsalted butter, plus softened butter for the baking dish  
Kosher salt  
6 medium-large russet potatoes (about 3 pounds), scrubbed, peeled in stripes, and cut crosswise into ¼-inch-thick slices  
6 garlic cloves, minced

2 tablespoons all-purpose flour  
2 cups heavy cream  
1 cup whole milk  
8 ounces Gruyère cheese, grated (about 2 cups)  
½ teaspoon freshly ground black pepper  
2 tablespoons minced chives, for garnish

1. Preheat the oven to 350°F. Butter a 9 x 13-inch baking dish.
2. Bring a large pot of generously salted water to a rolling boil. Add the potatoes and simmer until just tender but not falling apart, about 8 minutes. Drain thoroughly and set aside.
3. In a medium saucepan, melt the 6 tablespoons butter over medium heat. Add the garlic and sauté over medium-low heat until softened and fragrant, about 30 seconds. Increase the heat to medium, whisk in the flour, and cook, stirring constantly, for 2 to 3 minutes, until lightly browned and fragrant.
4. Whisking constantly, slowly pour in the cream and milk and continue whisking until the sauce is smooth. Add the Gruyère, ¼ teaspoon salt, and the pepper and cook, whisking gently, until the cheese is melted.
5. Arrange the potatoes in the prepared baking dish and pour the sauce over them. Bake until warmed all the way through and lightly browned on top, 25 to 30 minutes. Top with the chives and serve.
6. Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in a 300°F oven.

*Makes 6 to 8 servings*



## CHICKEN POT PIE

*I've been making this simple twist on old-school pot pie for the kiddos since they were toddlers. When Chip and I were first married it was one of the things I experimented with a ton until I got it just right for us. My version is based on a generous amount of chicken stew with a somewhat soupy consistency that makes it perfect for ladling on top of mashed potatoes. My kids love it so much that we have it almost every week during the colder winter months. I'm always happy to make this because it comes together quickly, and especially because it's really fun to prepare something that my family enjoys as thoroughly as they do this dish. It's one of my favorites as well. I use two cans of crescent dough here, but it only requires half of the dough from the second can. I like to form the remaining dough into crescent rolls and bake those off separately so the kids can dip them into the delicious stew.*



**PREP:** 10 minutes

**COOK:** about 45 minutes

**COOL:** 5 minutes

Vegetable oil spray, for the pan  
 4 tablespoons (½ stick) salted butter  
 ¼ small white onion, finely chopped (optional)  
 4 carrots, peeled and cut into ½-inch dice  
 ¼ cup all-purpose flour  
 Two 32-ounce boxes chicken broth or 8 cups  
 Homemade Chicken Broth (page 216)  
 Two 22.6-ounce cans condensed cream of  
 chicken soup

4 cups shredded meat from 1 store-bought  
 rotisserie chicken or Perfect Roast Chicken  
 (page 203)  
 1 cup frozen peas  
 Kosher salt and freshly ground black pepper  
 Two 8-ounce tubes refrigerated crescent rolls  
 (see Tip)  
 Mashed Potatoes (page 181), for serving

1. Preheat the oven to 375°F. Spray a 9 x 13 x 3-inch (deep) baking pan (see Note) with vegetable oil.
2. In a large soup pot or Dutch oven, melt the butter over medium-low heat. Add the onion (if using) and sauté until tender and translucent, 3 to 4 minutes. Add the carrots and cook until slightly softened, about 4 minutes. Stir in the flour and cook for 1 minute, stirring often and scraping the bottom of the pot.
3. Whisk in the chicken broth and continue whisking until the flour is fully incorporated. Stir in the chicken soup. Increase the heat to medium-high and bring to a gentle boil. Simmer for 5 minutes.
4. Remove from the heat and stir in the shredded chicken and frozen peas. Taste and season if necessary with salt and pepper. Pour the mixture into the prepared baking dish.
5. Open one can of crescent dough and unroll the contents onto a surface. Press the perforations together inside each rectangle to make a single rectangle. Set it on top of the stew in the pan, flush against one long side; it will cover about two-thirds of the surface. Open the second can of crescent dough and unroll the contents onto a surface. Set aside half of the dough. Press the

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perforations together inside the two remaining rectangles to make one long rectangle. Place it on the uncovered part of the stew, easing it into the space without overlapping it with the dough that is already there. Tuck the corners and edges in if necessary. The dough should fit pretty neatly on top without needing to crimp the edges. (If desired, form small crescent rolls with the remaining dough and bake them separately.)

6. Bake until the crust is nicely browned and the stew is bubbling around the edges, 15 to 20 minutes. Let stand for 5 minutes.
7. For each serving, place mashed potatoes in the center of a shallow pasta plate and spoon over a generous amount of stew and crust, so that the potatoes are completely covered. Serve.
8. Store leftovers in a covered container in the refrigerator for up to 2 days.

Makes 10 to 12 servings

**NOTE:** Your 9 x 13-inch baking pan needs to be at least 3 inches deep to fit all of the stew. If your pan is shallower, pour in the stew until it is about 1 inch from the top of the pan and keep the remaining stew warm on the stovetop.

**TIP:** Instead of the refrigerated crescent rolls, you can use the dough from Jojo's Biscuits (page 18). Leave about 1½ inches between the stew and the top of the pan. Use a 1-ounce scoop or two soup spoons to drop spoonfuls of the biscuit dough to cover the surface of the stew. Bake as instructed above until the topping is browned, 35 to 40 minutes.

## DEDICATION CASSEROLE

*A good friend of mine created this wonderful casserole the night before she and her husband hosted a party in honor of their young triplets being dedicated at church. Naturally, she wanted everything to be very easy on the day of the party, so the night before she composed the casserole using already cooked chicken and refrigerated it overnight. Before the party she popped the casserole in the oven long enough to warm it and melt the cheese, without having to worry about the chicken being cooked through. It was a huge hit at the party and she dubbed it Dedication Casserole. It works well as part of a buffet at a party as well as a dish to bring to potlucks. It also makes a great dinner for a crowd and goes well with a green salad.*

PREP: 10 minutes

COOK: 40 to 50 minutes

COOL: none

Three 6.2-ounce boxes Uncle Ben's Long Grain and Wild Rice Fast Cook  
Vegetable oil spray  
4 cups shredded meat from 1 store-bought rotisserie chicken or Poached Chicken Breasts (page 85)  
One 8-ounce block cream cheese, cut into 1-inch pieces  
One 12-ounce jar marinated quartered artichoke hearts, undrained

One 8-ounce can diced water chestnuts, drained  
1 tablespoon minced fresh tarragon  
1 teaspoon garlic powder  
Kosher salt and freshly ground black pepper  
4 cups grated sharp yellow Cheddar cheese (about 1 pound)

1. In a soup pot, prepare the rice according to package directions.
2. Meanwhile, if serving right away, preheat the oven to 375°F. Spray a 9 x 13 x 3-inch (deep) baking pan with vegetable oil.
3. Into the cooked rice, mix the shredded chicken, cream cheese, artichokes with their liquid, water chestnuts, half of the tarragon, the garlic powder, and salt and pepper to taste. Stir until well combined.
4. Smooth the mixture into the prepared baking dish. Sprinkle the Cheddar on top. (The casserole can be made up to this point, covered, and refrigerated overnight. Set out at room temperature for 1 hour before baking.)
5. Bake until heated through, 30 to 40 minutes. Sprinkle with the remaining tarragon. Serve right out of the dish.
6. Store leftovers in a covered container in the refrigerator for up to 4 days.

Makes 8 to 10 servings



## JO'S FATAYAR WITH LEBANESE SALAD

PREP: 30 minutes	COOK: 40 minutes	COOL: none
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### LEBANESE SALAD

4 large vine-ripened tomatoes, cut into ¼-inch dice  
4 English cucumbers, cut into ¼-inch dice  
½ cup minced white onion (optional)  
Juice of 1 lemon  
¼ cup extra virgin olive oil  
1 teaspoon kosher salt  
½ teaspoon freshly ground black pepper

### FATAYAR

1 tablespoon extra virgin olive oil  
¼ cup minced white onion  
2 pounds ground beef (80% lean)

2 cups thawed frozen shredded hash browns  
2 cups bagged grated Cheddar cheese (about 8 ounces)  
Kosher salt  
1 teaspoon freshly ground black pepper, plus more as needed  
Three 16.3-ounce cans refrigerated Pillsbury Grands! Southern Homestyle Original biscuits  
All-purpose flour, for the work surface  
4 tablespoons (½ stick) salted butter, melted

### GARNISH

2 teaspoons dried parsley flakes

1. To make the Lebanese salad: In a medium bowl, combine the tomatoes, cucumbers, onion (if using), lemon juice, oil, salt, and pepper. Toss gently until well combined. Cover and refrigerate for up to 8 hours.
2. Position racks in the top third and middle of the oven and preheat the oven to 350°F. Line two baking sheets with parchment paper.
3. To make the fatayar: In a large sauté pan, heat the oil over medium-high heat. Add the onion and cook, stirring often, until softened, about 3 minutes. Add the beef and cook, stirring often to break up the meat, until no longer pink, about 6 minutes. Pour off any standing liquid. Stir in the hash browns, Cheddar, 2 teaspoons salt, and the pepper. Stir until well combined. Taste and adjust the seasoning. Set aside.
4. Open the cans of biscuits and separate the dough into individual biscuits (24 total). Dust a work surface with some flour. Roll out each biscuit to a roughly 5½-inch round.
5. Working with one round at a time, place about ¼ cup meat filling in the middle, leaving a roughly ½-inch border all around. Bring the sides of the dough up in three parts and pinch together the three seams from the base up to the top center so that the package forms a triangle. It is fine if the meat peeks through at the top.
6. Continue to fill and pinch all the biscuit rounds, arranging the pies on the prepared baking sheets as you form them and placing them close together so that they all fit.
7. Brush the tops with the melted butter and sprinkle a little kosher salt on the top.

8. Bake until golden, about 30 minutes, switching racks and rotating the pans halfway through baking so that the pies bake evenly.

9. Garnish the salad with parsley flakes and serve the fatayar hot with the salad.

10. Store leftover fatayar and salad in separate covered containers in the refrigerator for up to 3 days.

Makes 24 fatayar; 8 to 10 servings



## MINA'S LEMON BARS

Whenever our good friend Gail brought us dinner during very busy periods of filming our show, she always included these bars for dessert, which she made from her mother's recipe. The kids love them, and they'd disappear pretty much the second we put them on the plate. Gail's mother, Mina, said that we could share the recipe here. I find that these bars are much easier to cut when they're completely cool.

PREP: 15 minutes

COOK: 50 minutes

COOL: 1 hour

Nonstick baking spray or softened butter, for the pan  
2 cups all-purpose flour  
½ pound (2 sticks) salted butter, melted  
½ cup powdered sugar, plus more for garnish

¼ teaspoon sea salt  
2 cups granulated sugar  
4 eggs, slightly beaten  
5 tablespoons fresh lemon juice (from about 2 lemons)

1. Position a baking rack in the middle of the oven and preheat the oven to 350°F. Spray a 9 x 13-inch glass (see Tip) baking dish with baking spray or grease with butter.
2. In a medium bowl, combine the flour, melted butter, powdered sugar, and salt. Use a fork to stir gently until just barely combined; mixing as little as possible will result in a flakier crust. Use your fingers to press the mixture into the prepared pan.
3. Bake until the edges of the crust are very lightly browned, about 20 minutes.
4. Meanwhile, in a medium bowl, whisk together the granulated sugar, eggs, and lemon juice until well blended.
5. When the crust is done, pour the lemon mixture over the hot crust, return to the oven, and bake for 15 minutes. Gently tent a piece of foil on top to prevent overbrowning and bake until the top is lightly browned and the center is set when the pan is gently nudged, about 15 minutes.
6. Remove from the oven and dust the top with powdered sugar. Let cool completely on a rack in the pan, then cut into 15 bars or 30 squares. The bars are much easier to cut when completely cool.
7. Store in an airtight container at room temperature for up to 1 week. For longer storage, wrap in plastic or in zip-top bags and freeze for up to 1 month.

Makes 15 squares or 30 bite-size bars

**TIP:** Only make these bars in a dish made from glass or other nonreactive material. Don't use an aluminum or other metal pan because the lemon will react to it.





## LEMON POPPY SEED BREAD

*Not only is this dessert easy to make, it's also a perfect pick-me-up after school or for breakfast with a big mug of hot coffee.*

PREP: 15 minutes

COOK: about 1 hour

COOL: 1 hour

### LEMON POPPY SEED BREAD

Vegetable oil spray  
 2½ cups all-purpose flour  
 1 tablespoon poppy seeds  
 1 tablespoon baking powder  
 ½ teaspoon baking soda  
 ¾ teaspoon kosher salt  
 1½ cups sugar  
 ¾ cup milk  
 ½ cup vegetable oil

3 large eggs  
 2 teaspoons grated lemon zest  
 2 tablespoons fresh lemon juice  
 1 teaspoon pure vanilla extract

### LEMON DRIZZLE

1½ cups powdered sugar  
 1 tablespoon grated lemon zest  
 2 tablespoons fresh lemon juice, or as needed

1. To make the lemon poppy seed bread: Preheat the oven to 350°F. Generously spray a 9 x 5-inch loaf pan with vegetable oil, making sure to cover the bottom and sides very well.
2. In a medium bowl, whisk together the flour, poppy seeds, baking powder, baking soda, and salt.
3. In a large bowl, combine the sugar, milk, oil, eggs, lemon zest, lemon juice, and vanilla and whisk until well blended. Add the dry ingredients to the liquid and stir just until combined. Don't overmix.
4. Scrape the batter into the prepared pan. Bake until a tester inserted in the center comes out clean, about 1 hour. Let cool in the pan on a rack for 10 to 15 minutes, then unmold onto the rack to cool completely.
5. To make the lemon drizzle: Sift the powdered sugar into a medium bowl. Add the lemon zest and stir to distribute it. Stir in 1 tablespoon water and as much of the lemon juice as is necessary to make a pourable icing.
6. Pour the drizzle over the warm or room-temperature bread.
7. Tightly wrap and store at room temperature for up to 3 days.

*Makes 8 servings*

