



### **Almond Poppy Seed Bread**

3/4 cup sugar  
1/4 cup unsalted butter, softened  
3 egg whites, lightly beaten  
1/2 cup + 2 tablespoons buttermilk  
3/4 cup sour cream  
1 tablespoon almond extract  
2 cups all-purpose or white whole wheat flour  
1 teaspoon baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
1 tablespoon poppy seeds

Preheat the oven to 350. Grease a large loaf pan.

In the bowl of a stand mixer, beat the butter and sugar together until light and fluffy. Add the egg whites, buttermilk, sour cream and almond extract to the butter-sugar mixture and beat until combined.

In a separate medium-sized bowl, whisk together the flour, baking powder, baking soda and salt. With the mixer running on low speed, slowly add the whisked dry ingredients. When the mixture is almost combined, add the poppy seeds. Beat until the wet and dry ingredients have just combined and the poppy seeds are distributed throughout the batter.

Pour the batter into the prepared loaf pan and use a rubber spatula or spoon to smooth the top. Bake for 60 to 65 minutes, or until the top of the loaf is golden brown and a tester inserted in the center of the loaf comes out clean.

**Recipe via The Kitchen Sink**  
*ourkitchensink.wordpress.com*