



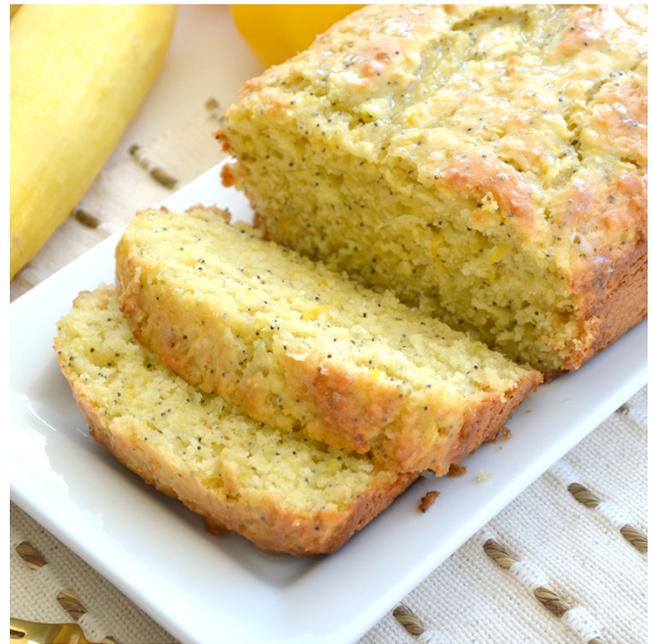
**CAMP
SOUTHERN
GROUND**

LEMON POPPY SEED SQUASH BREAD

Courtesy of The Remedy Kitchen

INGREDIENTS

- 1 cup butter melted
- 2 cups (15 ounces) granulated sugar
- 1/2 tablespoon finely grated lemon zest from about 1 1/2 large lemons
- 1/4 cup fresh lemon juice from about 1 1/2 large lemons
- 1 teaspoon pure almond extract
- 1/2 teaspoon pure vanilla extract
- 3 large eggs
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 3 cups (15 ounces) all-purpose white flour divided
- 2 cups (about 1 pound) grated yellow summer squash from about 2 small to medium summer squash
- 1 tablespoon poppy seeds



DIRECTIONS

1. Preheat oven to 325 degrees F. Place oven rack in the center of the oven. Generously spray two 8.5-inch loaf pans with cooking spray and coat evenly with flour to prevent sticking.
2. In a large mixing bowl, add melted butter, white sugar, lemon zest, lemon juice, almond and vanilla extract and cream together until fluffy and light in color.
3. Add the eggs, one at a time, and mix until fully incorporated before adding another.
4. Evenly sprinkle the salt, baking soda, and baking powder over the top of the mixture and mix well.
5. Add the flour one cup at a time and mix entirely between additions.

6. With a rubber spatula, gently fold in the summer squash and poppy seeds.
7. Divide the batter evenly between the two prepared loaf pans.
8. Bake at 325 degrees F for 60-65 minutes or until a skewer inserted into the middle of the loaf comes out clean. Be careful not to check the loaves early or you may cause them to sink slightly in the middle.
9. Place loaves on cooling rack to cool 5-10 minutes before carefully removing from the loaf pans to cool completely (about an hour). Store covered well for about three days or loaves can be frozen.