

# Pink Grapefruit Poppy Seed Bread

## with Grapefruit Coconut Glaze

### Ingredients for 2 loaves:

- 3⅓ cup all purpose flour
- 4 tablespoons poppy seeds
- 3 teaspoons baking powder
- ¼ teaspoon baking soda
- 1 teaspoon salt
- 2 cups granulated sugar
- 4 tablespoons grapefruit zest, from about 2 medium grapefruits
- 1 cup butter, softened
- 6 large eggs
- ¾ cup greek vanilla yogurt (I love Stoneyfield), you can also use plain yogurt
- ½ cup milk
- 1 teaspoon pure vanilla extract
- 1 teaspoon lemon extract (optional)
- 5 tablespoons fresh squeezed grapefruit juice

### Ingredients for Grapefruit Coconut Glaze:

- 2 cups confectioners sugar
- 4 tablespoons fresh squeezed pink grapefruit juice
- ¼ cup sweet flaky coconut
- Poppy seeds for sprinkling (optional)



### Directions:

Preheat oven to 350. Take a rectangle of parchment paper and cut it so that the width of the paper fits inside the bread pan and the length of the paper hangs over the long side of the baking pan (this allows you to lift the bread easily out of the bread pan after baking.) Spray the pan with cooking spray on bottoms and sides.

In a bowl, whisk together flour, baking powder, baking soda, salt and poppy seeds until combined. In a separate bowl, mix yogurt, milk, vanilla, grapefruit juice and lemon.

In a standing mixer with paddle attachment, beat butter and sugar until smooth and creamy, Add eggs, one at a time scraping down sides after each addition. Add about a cup of flour mixture to batter, followed by yogurt combination, alternating and ending with dry ingredients. Mix just until combined.

Divide batter equally among prepared bread loaves. Bake for about 40 minutes until a tester is inserted and comes out clean.

While bread is baking, whisk together ingredients for glaze in a mixing cup.

When bread is ready, remove from oven and allow to cool 5 minutes before pulling sides of parchment paper to remove bread from baking pan and transfer to a baking sheet with a cooling rack on top, removing parchment paper. Once cooled, pour prepared glaze over bread spreading evenly and allowing it to drip down the sides. Sprinkle with additional poppy seeds if desired. Enjoy!