



The Birkett Mills Recipes

The Birkett Mills © 2014

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Breads: Poppyseed & Walnut Bread

Serves: 8

Ingredients

- 1 1/4 cups all purpose flour
- 1 1/4 cups light or whole buckwheat flour
- 2 cups granulated sugar
- 1 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 1/2 cups vegetable oil
- 4 eggs, lightly beaten
- 1 1/2 cups milk
- 1 tsp. vanilla extract
- 1 jar (10 oz.) prepared poppy seed filling
- 2 cups finely chopped apples
- 1 cup chopped walnuts

Directions

Preheat oven to 350°. Sift first five ingredients into large mixing bowl. Beat in oil, eggs, milk and vanilla. Stir in poppy seed filling, apples and walnuts.

Divide batter evenly among 4 mini-loaf pans or 2 large pans (5- x 9-inch).

Bake until toothpick inserted in center comes out clean (small pans, about 35 minutes; large, about 50 minutes). Cool in pans about 5 minutes, then remove. Delicious warm or at room temperature.

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