Grapefruit Poppyseed Loaf

Makes: 1 8.5 x 4.5-inch loaf

Prep Time: 15 minutes Bake Time: 1 hour

Total Time: 1 hour 15 minutes

- Nonstick vegetable oil spray
- 1 & 1/2 cups all-purpose flour
- 2 tsp baking powder
- 3/4 tsp kosher salt, plus more
- 1 tbsp finely grated grapefruit zest
- 1 cup granulated sugar
- 2 large eggs, room temperature
- 1/3 cup vegetable oil
- 1 tsp vanilla extract
- 3/4 cup plus 1 tablespoon plain Greek yogurt
- 8 tbsp fresh grapefruit juice, divided
- 1 tbsp poppy seeds, plus more for sprinkling
- 1/2 cup powdered sugar

Preheat oven to 350°F. Line an 8½ x 4½" loaf pan, preferably metal, with parchment paper, leaving overhang on the long sides, and lightly coat with nonstick spray. Whisk flour, baking powder, and 3/4 teaspoon salt in a medium bowl.

Using your fingers, work grapefruit zest into granulated sugar in a large bowl until sugar starts to clump and mixture is very fragrant, about 1 minute. Add eggs, oil, and vanilla and beat with an electric mixer on high speed until light and thick, about 4 minutes. Reduce speed to low and mix in half of dry ingredients, then mix in 3/4 cup yogurt. Mix in remaining dry ingredients followed by 5 tablespoons grapefruit juice and 1 tablespoon poppy seeds. Scrape batter into prepared pan and smooth top.

Bake cake until top is golden brown and a tester inserted into the center comes out clean, 50–60 minutes. Transfer pan to a wire rack. Poke holes in top of cake and brush remaining 3 tbsp grapefruit juice over top. Let sit 15 minutes, then run a knife around sides to loosen and use parchment paper to lift cake out of pan and onto rack. Remove parchment and let cool completely.

Whisk powdered sugar, remaining 1 tablespoon yogurt, 1 teaspoon water, and a pinch of salt in a medium bowl until smooth and drizzle over cake. Sprinkle with poppy seeds and let sit until glaze is set, about 30 minutes.

Chef's Note: Loaf can be baked and glazed 3 days ahead. Store airtight at room temperature.