

A Recipe From *tikkido*

Lemon Loaf

<https://tikkido.com/blog/lemon-tea-bread>

Lemon Quick Bread Recipe:

- 1/2 cup butter
- 1 cup sugar
- zest of two lemons
- 2 large eggs
- 1 1/2 cups All Purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 2 Tablespoons lemon juice

Glaze for Lemon Loaf:

- lemon juice from 2 lemons (approximately 1/2 cup)
- 1/2 cup sugar

Instructions

1. Preheat oven to 325 degrees Fahrenheit and prepare a loaf pan (either grease and flour it, or line the bottom with parchment paper or waxed paper).
2. Cream together the sugar, butter, and lemon zest.
3. Add two large eggs, beating after each addition.
4. Alternate adding the dry and wet ingredients until the batter is well combined.
5. Bake for one hour.
6. While the lemon loaf is baking, combine lemon juice and sugar for the glaze, and mix until the sugar dissolves.
7. When the lemon loaf comes out of the oven and is still hot, use a skewer to poke holes all over the top of the loaf. Slowly pour the lemon glaze over the loaf, allowing all of the glaze to soak into the cake.
8. Let cool COMPLETELY before removing from the pan and slicing.

