

Lemon Tea Bread

Ingredients:

½ cup soft butter
¾ cup sugar
1 TBS grated lemon zest
3 eggs
1 ¼ cup sifted flour
1 tsp. baking powder
½ tsp. salt
½ cup milk

Glaze:

¼ cup confectioners sugar
juice of 1 lemon

Combine lemon juice and sugar in a small pot and simmer gently for about five minutes until a light syrup forms.

Directions:

Preheat oven to 350 degrees.

Grate the peel of one lemon. In a food processor, grind the sugar and lemon zest for one minute. Grinding the zest and the sugar gives it a uniform lemony flavor. (But to save time, you can just add the zest to the batter later.) In an upright mixer, cream the butter and sugar for several minutes until fluffy. Add one egg at a time until well mixed. Sift the flour with the baking powder and salt. Alternately, add the flour and milk to the batter, mixing until combined. Put into a greased 9" x 5" loaf pan and bake for 50-60 minutes. The loaf is done when an inserted toothpick comes out clean. Take the cake out of the oven and prick the cake with a needle or chop stick all over the top. Pour the hot glaze over it.

Guten Appetit!

Recipe by Linda Ristow

Adapted by sunnycovechef.com