

# LUSCIOUS LEMON LOAF

## Ingredients

### Bread:

- 1  $\frac{3}{4}$  cup all-purpose flour
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{4}$  tsp salt
- 1 cup granulated sugar
- $\frac{1}{2}$  cup butter, softened
- 2 eggs
- $\frac{1}{2}$  cup sour cream
- 2 Tbsp lemon zest
- $\frac{1}{4}$  cup fresh lemon juice

### Lemon glaze:

- $\frac{1}{2}$  cup powdered sugar
- 1 tsp lemon zest
- 1 to 2 Tbsp fresh lemon juice
- Additional lemon zest,  
if desired

## Directions

1. Heat oven to 325 degrees. Grease bottom only of 8x4-inch or 9x5-inch loaf pan with vegetable shortening or spray with cooking spray.
2. In small bowl, mix flour, baking soda, and salt; set aside. In large bowl, beat sugar and butter with electric mixer on medium speed, scraping bowl occasionally, until fluffy. Beat in eggs, sour cream, 2 Tbsp lemon zest, and  $\frac{1}{4}$  cup lemon juice until well blended. Gradually beat in flour mixture until blended. Pour batter into pan.
3. Bake 55 to 65 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Loosen sides of loaf from pan; remove from pan to wire rack. Cool completely, about 1 hour.
4. In small bowl, mix powdered sugar, 1 tsp lemon zest, and 1 Tbsp of lemon juice until smooth. Stir in additional lemon juice, 1 tsp at a time, until drizzling consistency. Drizzle over top of loaf, allowing some to drizzle down sides. Sprinkle with additional lemon zest. Let stand until glaze is set before slicing.