

Lemon Bread



1 Loaf



1 Hour

A recipe from our resident Mary Rosenfield



INGREDIENTS

- 2 eggs
- $\frac{1}{2}$ cup of milk
- $\frac{1}{2}$ cup of salad oil
- 2 tsp. of grated lemon rind
(I use more)
- 1 $\frac{1}{2}$ cups of flour
- 1 cup of sugar
- 1 tsp. of baking powder
- $\frac{1}{2}$ tsp. of salt

For the Glaze:

- 5-6 tsp. of lemon juice heated
(I use more)
- $\frac{1}{3}$ cup of sugar.

DIRECTIONS

1. Beat together the eggs, milk, salad oil and lemon rind
2. Combine together the flour, sugar, baking powder & salt
3. Slowly add dry mixture to the wet mixture one spoonful at a time
4. Add combined mixture into a grease and floured loaf pan & bake at 350 degrees for 40-45 minutes
5. When the cake is removed but still warm, prick the top with a fork and sprinkle the glaze mixture by spoonful over the top of the cake.
6. Let the cake cool.

NOTES

Make sure the sugar in the glaze mixture is completely dissolved in the heated lemon juice before filling cake