



Lemon Bread

½ cup unsalted butter

1 cup sugar

2 eggs

½ cup milk...2% is fine

1 ½ cups all-purpose flour

1 tsp baking powder

Rind of 1 large lemon

Glaze

Juice of 1 lemon

¼ cup sugar

Stir until sugar is dissolved

DIRECTIONS

In a large bowl cream butter and sugar

Add eggs, one at a time, beating until creamy

Blend in milk

In another bowl, mix together flour, baking powder and lemon rind

Pour into batter

Stir to moisten

Scrape into 2 greased small loaf pans

Bake in 325 degree oven for 40 mins (test with skewer for doneness)

Cool in pan for 5 mins

Remove to rack

While hot use a toothpick to poke holes over surface of loaf. Spoon glaze over evenly.

Cool