

Lemon Bread

A soft chewy bread bursting with lemony flavor that will definitely satisfy your sweet buds. This Yummy Lemon bread is made with easy & simple ingredients. With a finishing touch of lemon glaze using lemon juice and granulated sugar is a perfect addition to this yummy recipe that will give an extra punch.

Ingredients:

1 3/4 cups all purpose flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup granulated sugar
1/4 cup vegetable oil
3 tablespoons lemon juice
1 - 8 oz. Candied Lemon Peel (lightly coat with flour)
2 large eggs
1/2 cup evaporated milk

Glaze:

Combine lemon juice and sugar in small saucepan; bring to a boil. Cook for 1 minute.

Instructions:

1. Preheat oven to 350°F, grease 8" or 9" loaf pan.
2. Combine flour, baking powder, and salt in medium bowl.
3. Beat sugar, oil, and lemon juice, in small mixing bowl.
4. Add egg one at a time, beating well after each.
5. Stir in flour mixture alternately with evaporated milk until blended, add candied lemon peel.
6. Pour into prepared pan.
7. Bake for 35 to 45 minutes or until wooden pick inserted in center comes out clean.
8. Cool in pan for 5 minutes.
9. Remove from pan, brush or drizzle top of bread with glaze.
10. Serve warm or cool.

