



LEMON LOAF

From the kitchen of Mom Dudley

Ingredients:

LOAF

- 3 eggs, large
- 1 cup sugar, white granulated
- 1 cup sour cream, or Greek yogurt
- ½ cup canola oil, or any vegetable oil
- 2 tablespoons lemon zest
- 1 or 2 tablespoons lemon extract (do not substitute)
- 1 ½ cups flour, all-purpose
- 2 teaspoons baking powder
- ½ teaspoon salt

GLAZE

- 1 cup sugar, confectioners' (powdered)
- 3 tablespoons lemon juice, more or less

Directions:

LOAF

Preheat oven to 350F. Spray a 9x5-inch loaf pan with floured cooking spray, or grease and flour the pan, set aside.

Get out a large bowl and add the eggs, sugar and sour cream. Whisk vigorously until smooth and combined. Drizzle in the oil while whisking and continue to stir until completely combined. Add the lemon zest, lemon extract, and whisk to incorporate. (NOTE: Please don't attempt to use lemon juice in place of lemon extract because it's not strong enough and the acidity can alter the overall results.)

Add the flour, baking powder, salt, and stir until just combined, don't overmix. Some lumps will be present and that's okay, don't try to stir them smooth.

Turn the batter into the prepared pan, smoothing the top lightly with a spatula. Bake for about 50 to 52 minutes, or until top is domed, set, and a toothpick inserted in the center crack comes out clean or with a few moist crumbs but no batter. In the last 10 minutes of baking, tent pan with foil (loosely drape a sheet of foil over pan) to prevent excessive browning on the top and sides of bread before center cooks through.

Allow loaf to cool in pan on top of a wire rack for at least 30 minutes (up to 4 hours) before turning out onto rack to cool completely before glazing.

GLAZE

Place the confectioner's sugar in a small bowl and slowly drizzle in the lemon juice while whisking until it is smooth and combined. You may need to play with the sugar and lemon juice amounts a bit as necessary for desired consistency and flavor.

Evenly drizzle glaze over bread before slicing and serving. Extra glaze can be spread on the cut surface of the bread like you'd spread butter on toast, and it soaks right in making the bread even more lemony. Bread will keep airtight at room temperature for up to 5 days or in the freezer for up to 6 months. Do not store in the fridge, as it will dry out quickly.