

Lemon Bread



Batter

3 cups flour
3 tsp baking powder (reduce if at a high altitude)
½ tsp salt
2/3 cup shortening
2 cups sugar
4 eggs
1 cup milk
1 Tbs lemon zest (about one lemon zested)

Topping

2/3 cup sugar
4 Tbs lemon juice

1. Heat oven to 350° F. Grease loaf pans or spray with non-stick cooking spray
2. Combine flour, baking powder, and salt together
3. Beat shortening and sugar until light and fluffy
4. Add eggs, one at a time, beating well after each addition.
5. Alternately add dry ingredients and milk to shortening mixture. Stirring after each addition.
6. Stir in lemon zest.
7. Evenly divide batter into pans.
8. Bake 40-45 minutes for mini-loaves or 50-60 minutes for full sized loaves. Cool 10 minutes.
9. Prepare topping by stirring sugar and lemon juice together.
10. Brush lemon-sugar topping on tops of loaves while still warm.