

Sunshine Lemon Bread

Description

A little gift of sweet sunshine with a little bit of lemon.

All I can say is that it's really fun to bless others with food, especially when they're not expecting it.

There's just something about Autumn that says share.



Summary

Yield: 1

Source: Reluctant
Entertainer

Prep Time: 45 minutes

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Category: Desserts

Cuisine: American

Ingredients

- 2 1/2 cup flour
- 1 1/2 cup sugar
- 1 tbsp baking powder
- 1/2 tsp salt
- 4 eggs
- 3/4 cup Fresh Orange Juice
- 3/4 cup vegetable oil
- 2 tsp grated lemon zest
- 1 1/2 cup powdered sugar
- 1/2 cup *fresh orange juice
- 1/2 tsp *grated lemon zest

Instructions

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Preheat oven to 325 degrees.

Grease and flour baking loaf pans.

Beat cake ingredients in a large bowl.

Pour into prepared loaf pans and bake 35-45 minutes, depending on the size of loaf pan.

Remove loaves from oven; pierce cake with a fork, about every inch.

Blend glaze ingredients in a small saucepan.

Bring to boil; reduce heat and simmer 1 minute.

Spoon half of glaze over hot cake in pan.

Allow break loaves to stand 10 minutes; invert onto bread board or serving plate.

Slowly spoon remaining glaze over cake.