# **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

## **Sunshine Lemon Bread**

Category: Desserts Cuisine: American

### Ingredients

- 2 1/2 cup flour
- 1 1/2 cup sugar1 tbsp baking powder
- 1/2 tsp salt
- 4 eggs3/4 cup Fresh Orange Juice

- 3/4 cup restroylarge suice
  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

## **Sunshine Lemon Bread**

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; reduct 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.