

Lemon Bread

Ingredients

- 1/3 cup margarine
- 1/2 cup sugar
- 2 eggs
- 1 tsp baking powder
- 1/2 cup milk
- 1 1/2 cup flour (all purpose)
- 1 tsp salt
- 1 grated lemon rind and lemon juice
- 1/2 cup chopped nuts
- 1/4 cup powdered sugar

Instructions

Crepe shortening and sugar. Add eggs, one at a time, beating well after each addition.

Sift together dry ingredients (sugar, baking powder, flour, and salt) and add alternately with milk.

Add nuts and lemon rind. Bake in greased and floured pan at 350 degrees about 55 minutes.

Topping: juice of 1 lemon mixed with 1/4 - 1/2 cup powdered sugar. Pour on top of bread while bread is still hot and in the pan. Let stand until cool. Makes 1 loaf.

Summary

Yield: 12

Source: Mirth Hunter

Prep Time: 1 hour

Category: Breads

Cuisine: American

Tags: lemon, Bread, nuts, milk, powdered sugar