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

Summary

Yield: 12
Source: Mirth Hunter
Prep Time: 1 hour
Category: Breads
Cuisine: American
Tags: lemon, Bread, nuts, milk, powdered sugar

Instructions

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

Sift together dry ingredients (sugar, baking powder, four, 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 powered sugar. Pour on top of bread while bread is still hot and in the pan. Let stand until cool. Makes 1 loaf.