

BITTERSWEET GARDEN TOUR 2011
RECIPES SERVED AT THE ALLMON'S GARDEN

LEMON BREAD

½ cup butter, (one stick)
1 ½ cups sugar, divided
Juice and grated zest of 1 lemon
2 eggs

½ tsp. salt
1 tsp. baking powder
1 ½ cups flour
½ cup milk

Cream butter and 1 cup sugar. Add lemon zest. Beat in eggs, one at a time. Sift salt, baking powder and flour together. Add to creamed mixture alternating with the milk. Pour into greased loaf pan.

Bake at 350 degrees for 1 hour.

Pour lemon juice over remaining ½ cup of sugar. Poke deep holes into bread as soon as it comes out of the oven.

Pour lemon glaze slowly over hot bread. Let stand for 10 minutes before removing from the pan.
