

Glazed Lemon Quick Bread – Class B

- 1 1/2 cups all purpose flour
- 1/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup butter softened
- 1 cup sugar
- 3 eggs
- 1 teaspoon vanilla
- Juice of one lemon
- zest from one lemon
- 1/3 cup sour cream

Lemon Glaze:

- 1 cup powdered sugar
- 1 Tablespoon lemon juice
- 1-3 Tablespoons milk

Instructions:

Preheat oven to 350 degrees. Grease a 9x5 inch loaf pan and line with parchment paper. In a medium sized bowl sift together flour, baking soda, baking powder, and salt. In a stand mixer add the butter and sugar and beat until creamy 1-2 minutes.

Add in the eggs, vanilla, lemon juice, zest, and sour cream and mix until combined. Add in the flour and mix until incorporated. Spread the batter evenly into your loaf pan. Bake for 45-50 minutes or until golden brown and toothpick inserted comes clean. Remove from oven and let cool.

To make the lemon glaze:

In a small bowl add the powdered sugar, lemon juice and milk. Add in the milk 1 tablespoon at a time until it reaches desired consistency. Spread on top of cooled bread.