



Lemon Loaf

(John Allan Cameron via Dinah Shore)

1 cup butter plus 2 tablespoons softened butter
3 cups white sugar
6 eggs
1 ½ cups milk
4 ½ cups flour
1 ½ tablespoons baking powder
1 ½ teaspoons salt
Rind of 3 lemons, finely grated

Preheat oven to 350. *(If using a food processor put all ingredients (except rind) together and blend well). If mixing by hand (or with electric mixer) – mix softened butter, then mix in white sugar, then eggs – mix well – blend in milk. Mix dry ingredients (Flour, baking powder, & salt) and add to wet ingredients and blend until well mixed. Stir in lemon rind.*

Pour into 3 loaf pans which have been greased or lined with parchment paper. My 2 pans are 9x5 (inside measurement) and the other is just a tad larger. Bake on center rack of oven for about one hour (or until tested with toothpick/cake tester inserted comes out clean). Do not overbake or it will be dry! Remove immediately from pans and place on a parchment lined cookie sheet (right side up). Just before the loaves are cooked – mix up the lemon glaze which is 1 ½ cups white sugar and the juice of 3 lemons. In a heavy saucepan, combine sugar and lemons and cook over medium heat for about 2 minutes or until sugar is completely dissolved! Pour the hot lemon glaze over the hot loaves. Let stand for about an hour or until completely cooked – wrap in foil wrap and then plastic wrap. Store in plastic container and keep on counter or in refrigerator – your choice. Best consumed in the first 3 days. They freeze well or best if shared with neighbours or friends.