THE J.M. SMUCKER Co

Glazed Lemon Loaf

Prep Time	Cook Time	Serves	Difficulty
15 mins	1 hr	16	N/A

Ingredients

- **Cake:**
- 1/2 cup (125 mL) butter, softened
- 1 cup (250 mL) granulated sugar
- 2 eggs, beaten
- 2 tsp (10 mL) grated lemon zest
- 1 2/3 cups (400 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 1/2 tsp (7 mL) baking powder
- 1/2 tsp (2 mL) salt
- 2/3 cup (150 mL) milk
- 1/2 tsp (2 mL) vanilla extract
- **Glaze:**
- 2 tbsp (30 mL) lemon juice
- 1/2 cup (125 mL) granulated sugar

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease an 8 1/2” x 4 1/2” (1.5 L) pan.

Step 2:

Cream butter in large mixing bowl with an electric mixer. Add sugar and cream well. Beat in eggs and lemon rind. Stir in remaining ingredients until combined. Spoon into prepared pan.

Step 3:

Bake in preheated oven for 60 minutes or until a toothpick inserted in centre of cake comes out clean.

Step 4:

Combine ingredient for glaze in a small bowl.

Step 5:

Drizzle, when baked and still warm, with the prepared glaze mixture. Leave in pan for at least 10 minutes after adding the glaze mixture.

Virtually any muffin can be made as a loaf, and vice versa. You’ll just need to adjust the cooking time. Generally, loaves will take 40+ minutes while muffins are ready in 15+. Of course, the time will depend on the density of your muffin or loaf so be sure to check it regularly for signs of doneness.

Images

SINCE 1909.