Lemon Bread

"We like it and hope you will too."

Full Recipe

Makes 3 loaves

Ingredients

Batter
- 1 cup shortening
- 1 1/2 cups sugar
- 4 eggs, beaten in one at a time
- 3 cups flour
- 2 tsp baking powder
- 1 tsp salt
- 1 cup milk
- Grated rind of 2 lemons
- 1 cup chopped nuts

Lemon Glaze
- 1/2 cup sugar
- Juice of 2 lemons

Instructions

1. Preheat oven to 350°F. Grease three loaf pans.
2. Cream shortening and sugar together until light and fluffy.
3. Add eggs one at a time, beating well after each addition.
4. Sift together flour, baking powder, and salt.
5. Add sifted dry ingredients alternately with milk, beginning and ending with flour.
6. Fold in grated lemon rind and chopped nuts.
7. Divide batter evenly among prepared loaf pans.
8. Bake at 350°F for 40 to 50 minutes until a toothpick inserted in the center comes out clean.
9. Remove from oven. Immediately poke fork holes through the top of each loaf.
10. Combine sugar and lemon juice for glaze; pour evenly over hot loaves, allowing it to soak into the holes.
11. Let stand in pans for at least 30 minutes before removing.

Half Recipe

Makes 1 good size loaf

Ingredients

Batter

- 1/2 cup shortening
- 3/4 cup sugar
- 2 eggs, beaten in one at a time
- 1 1/2 cups flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 cup milk
- Grated rind of 1 lemon
- 1/2 cup chopped nuts

Lemon Glaze

- 1/4 cup sugar
- Juice of 1 lemon

Instructions

Follow full recipe instructions above using a single loaf pan.

Lemon Bread

We like it and hope you will too——

1/3 1 cup shortening } cream
3/4 1 1/2 cups sugar }
2 4 eggs beaten one at a time
1 1/2 3 cups flour, 2 teaspoons baking powder, 1/2 teaspoon salt sifted together.
1/2 1 cup milk added alternately with the flours. Grated rind of
1 2 lemons 1/2 cup nuts. Bake at 350° from 40 to 50 minutes. Remove from oven and immediately pour over the following mixture making fork holes through the loaves so it goes into the bread. 1/2 cup sugar and juice from 2 lemons. Let stand in pans for at least 1/2 hour before removing the loaves. Makes 3 loaves

½ receipt Lemon Bread.
½ C. shortening } cream.
¾ C sugar }
2 eggs beaten one at a time
(1½ C. flour 1 tsp baking powder
½ tsp salt sifted together
½ C milk added alternately with flour
Grated rind of one lemon ½ C nuts
Bake at 350° from 40 to 50 min.
Remove from pan and immediately
pour over the following mixture
making fork holes through the
loaves as it goes into the bread.
½ C. sugar and juice from
one lemon. Let stand in pans
for at least ½ hr. before re-
moving the loaves makes one
good size loaf.

recipecardarchive.com | RCA0006-20260609-0156