

Lemon Loaf with Lemony Glaze

Ingredients:

- 1 stick butter
- 2 tablespoons lemon zest
- 3 eggs
- 1 cup sugar
- 1 cup sour cream
- 2 tablespoons lemon extract
- 1 1/2 cups flour
- 2 teaspoons baking powder
- 1 cup powdered sugar
- 2 tablespoons lemon juice



Directions:

In a microwave-safe cup or bowl, add butter.
Melt in the microwave and then set it aside to let it cool some.
Zest enough lemons to make 2 tablespoons. Set aside.
Preheat oven to 350 degrees.
Take a 9 x 5 loaf pan and spray it with non-stick cooking spray and line it with parchment paper. Set aside.
In a large bowl, add eggs, sugar and sour cream.
Whisk together until well combined.
Continue whisking and slowly pour in your melted butter.
Then add your lemon zest and lemon extract.
Whisk until well combined.
Add flour and baking powder.
Stir together until just combined.
Pour the mixture into your prepared pan.
Bake in the oven for about 50 minutes or until a toothpick inserted in the center comes out clean.
If the top of the loaf is getting too dark, tent a piece of aluminum foil over the top.
Remove from oven and place onto a wire rack to cool.
To make the lemony glaze, in a bowl add powdered sugar and lemon juice.
Whisk together until well combined.
Once the loaf is completely cool, drizzle the glaze over the top.
Cut into slices to serve.