

Ever Cottage

Lemon Loaf

The Kitchen - evercottage.com



Bright with fresh lemon and finished with a sparkling drizzle, this yummy loaf brings a little spring sunshine to morning tea or a quiet afternoon at home.

MAKES 1 LOAF | PREP 20 MINUTES | BAKE 45-50 MINUTES

Ingredients



LEMON LOAF

- 175g butter, softened
- 175g caster sugar
- 3 eggs, at room temperature
- Finely grated zest of 2 lemons
- 200g self-raising flour
- 2 tablespoons milk

LEMON DRIZZLE

- Juice of 2 lemons (about 80ml)
- 100g caster sugar

Method



- 1 Preheat the oven to 170°C conventional (150°C fan bake). Grease and line a 21 x 11cm loaf tin.
- 2 Beat the softened butter and caster sugar until pale and creamy.
- 3 Add the eggs one at a time, beating well after each. Add a spoonful of flour if the mixture begins to curdle.
- 4 Fold in the remaining flour and lemon zest, then stir through the milk to make a soft batter.
- 5 Spoon into the prepared tin and smooth the top. Bake for 45-50 minutes, until a skewer comes out clean.
- 6 For the drizzle, stir the lemon juice and caster sugar together until the sugar is partly dissolved.
- 7 While the loaf is still warm, prick the top with a skewer and slowly spoon over the lemon drizzle.
- 8 Leave in the tin for 15 minutes, then transfer to a wire rack and cool completely before slicing.

A little cottage note

Grate only the yellow zest; the white pith beneath it can make the loaf taste bitter.

