

Lemon loaf

1 1/2 cup(s) FLOUR

1/2 teaspoon(s)

BAKING SODA

1/2 teaspoon(s)

BAKING POWDER

1/2 teaspoon(s)

SALT

3 EGGS

1 cup(s) SUGAR

2 tablespoon(s)

BUTTER; Softened.

1 teaspoon(s)

VANILLA

1 teaspoon(s)

LEMON EXTRACT

1/3 cup(s) LEMON

JUICE

1/2 cup(s) OIL

(recommend coconut oil)

LEMON ICING

1 cup(s) POWDERED

SUGAR; Plus 1 Tablespoon.

2 tablespoon(s)

WHOLE MILK; I Used 2%.

1/2 teaspoon(s)

LEMON EXTRACT

Instructions

Combine flour,
baking soda, baking powder and salt in a bowl.

Use a mixer to
blend together the eggs, sugar, butter, vanilla, lemon extract
and lemon juice
in a medium bowl.

Pour wet
ingredient into the dry ingredients and blend until smooth.

Add oil and mix
well.

Pour batter into a
well greased 9×5-inch loaf pan.

Bake at 350 degrees
for 45 minutes or until a toothpick stuck into center of the
cake comes out
clean.

Make the lemon
icing by combining all the icing ingredients in a small bowl
with an electric
mixer on low speed.

When the loaf is
cool, remove it from pan and frost the top with the icing.

Let the icing set
up before slicing.