



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

ICED LEMON LOAF

2 cups all-purpose flour
½ teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
1/3 cup vegetable oil
¼ cup sour cream
1 cup granulated sugar
2 large eggs
½ cup fresh lemon juice
¼ teaspoon vanilla extract
1 teaspoon lemon zest

SYRUP:

2 tablespoons granulated sugar
1 tablespoon fresh lemon juice
1 tablespoon water

ICING:

1 cup powdered sugar
2-3 tablespoons milk
1 tablespoon lemon zest

1. Preheat oven to 325 degrees F. Grease a 9x5-inch loaf pan; set aside.
2. In a medium bowl, whisk together flour, baking soda, baking powder, and salt. Set aside.
3. In a large bowl, whisk vegetable oil, sour cream, and sugar together until combined.
4. Whisk in eggs.
5. Add lemon juice and vanilla extract; whisk until well combined.
6. Whisk in dry ingredients until combined.

7. Pour batter into prepared pan.
8. Bake for 45-55 minutes, or until a toothpick inserted into the center comes out clean.
9. Let loaf cool in pan for 10 minutes.
10. While loaf is cooling, whisk together sugar, lemon juice and water to make syrup. Bring to a boil, whisking constantly.
11. Boil for 2-3 minutes, or until sugar is dissolved.
12. Remove to wire rack, and lightly brush syrup over warm bread.
13. Let bread cool at room temperature.
14. Whisk powdered sugar, 2 tablespoons milk, and lemon zest together to create icing. Add in additional milk as needed to get thick but pourable consistency.
15. Pour over the top of the cooled bread.
16. Let icing set before cutting.

Makes 12 servings .