



lemon loaf cake

PREP TIME: 20 minutes

COOK TIME: 60 minutes

YIELD: 1 cake (serves 12)

TOOLS/EQUIPMENT:

- Loaf pan (approximately 8½ by 4½ by 2½ inches)
- Small bowl
- Medium bowl
- Large bowl
- Electric hand mixer or stand mixer
- Zester
- Wire rack
- Whisk (or fork)

FOR THE CAKE

Butter, for greasing the pan

Flour, for dusting the pan

½ cup milk (2 percent or whole)

2 tablespoons freshly squeezed
lemon juice

1½ cups all-purpose flour

¼ teaspoon baking powder

¼ teaspoon baking soda

¼ teaspoon table salt

½ cup (1 stick) unsalted butter,
at room temperature

1 cup granulated sugar

2 large eggs, at room temperature

½ teaspoon vanilla extract

1 tablespoon freshly grated
lemon zest

Preheat the oven to 350°F.

Grease and lightly flour a loaf pan.

Make the sour milk.

In a small bowl, add ⅓ cup of milk and 2 tablespoons of lemon juice, and stir to combine. Let sit about 10 minutes.

Mix the dry ingredients.

In a medium bowl, stir together the flour, baking powder, baking soda, and salt.

Cream the butter and sugar.

In a large bowl, beat the butter with an electric mixer on medium speed for about 10 seconds, or until smooth. Beat in the granulated sugar until well blended and light and fluffy, about 2 minutes. Beat in the eggs, one at a time, beating after each egg is added. Beat in the vanilla and lemon zest.

Combine all ingredients.

Alternate adding the flour mixture and the milk mixture to the butter mixture, beating on low after each addition, until the batter is just combined.

Bake the cake.

Pour the cake batter into the prepared pan. Bake for 45 to 60 minutes, or until a toothpick inserted into the middle comes out clean. Cool slightly, then remove the cake from the pan to finish cooling on a wire rack.

FOR THE GLAZE

$\frac{3}{4}$ cup confectioners' sugar
2 teaspoons freshly squeezed
lemon juice
1 to 3 tablespoons milk (2 percent
or whole)



Make the glaze.

In a medium bowl, whisk together the confectioners' sugar, 2 teaspoons of lemon juice, and 1 tablespoon of milk. Whisk in more milk as needed until thick but spreadable. Spoon the glaze over the top of the cake, so it can drizzle down the sides.



TROUBLESHOOTING TIP: If you aren't getting much juice from your citrus fruit, use the palm of your hand to firmly roll the fruit on the counter, or microwave the fruit for 10 to 20 seconds before juicing.



TRY INSTEAD: For a stronger lemon flavor, use 1 teaspoon lemon extract instead of the vanilla extract.



HELPFUL HINT: Resist the urge to open the oven door while the cake is baking. The temperature of the oven will change quickly. Instead, use the oven light to check on things.