**Lemon Loaf – Delicious!**

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I always double the recipe

Loaf

3 large eggs

1 cup granulated sugar

1 cup (8 ounces) sour cream

1/2 cup vegetable oil

3 tablespoons lemon zest

2 tablespoons lemon extract

1 1/2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon salt, or to taste

Lemon Glaze

1 cup confectioners' sugar

3 tablespoons lemon juice, or as necessary for consistency

DIRECTIONS:

Preheat oven to 350F.

**LOAF**

Line a 9x5-inch loaf pan with parchment paper (I like this method best)

Into a large bowl, add the eggs, sugar, sour cream, and whisk until smooth and combined.

Drizzle in the oil while whisking to combine.

Add the lemon zest, lemon extract, and whisk to combine.

Add the flour, baking powder, salt, and stir until just combined, don't overmix.

Turn the batter out into prepared pan, smoothing the top lightly with a spatula.

Bake for about 50 minutes, or until top is domed, set, and toothpick inserted in the center crack comes out clean.

Allow to cool for about 10 minutes before removing from pan, then allow oto cool completely, about an hour..

**LEMON GLAZE**

In a small bowl, add the confectioner's sugar and slowly drizzle in the lemon juice while whisking until smooth and combined. You may need to play with the sugar and lemon juice amounts as necessary for desired consistency and flavour.

Drizzle evenly over loaf and allow to set.

Enjoy!