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This Easy Glazed Lemon Loaf Cake with icing is better than Starbucks. Made with real lemon juice and zest, this lemon loaf. Good flavor and moist. This recipe is a keeper." (Karen) The lemon glaze or lemon icing is delicious
and melts in your mouth. You will make a Starbucks-style extra-moist lemon cake or a simple homemade lemon loaf with bold flavors. This one-bowl lemon recipe will be your go-to, just like thissuper-moist lemon bundt cake. Its the kind of cake youll want to slice for brunch, enjoy with afternoon tea, or serve as a light dessert after dinner. Unlike dry
lemon cakes, this recipe holds beautifully, no mixer needed, just simple pantry ingredients like this orange poppy seed cake. Topped with a homemade lemon icing that gently soaks into the top, the glaze adds extra brightness and that signature look you expect from awell-glazed lemon loaf. Its a bakery-style loaf you can make at home in under an
hour. If you love citrus desserts, this easy orange cake recipe is so soft and zesty. For a tropical twist? Try this easy coconut cake recipe. Super moist crumb from the heavy cream or sour cream. It uses real lemon and lemon zest for a bright, authentic lemon flavor. The simple lemon icing adds shine, tag, and sweetness. Better than any boxed lemon
cake. It tastes better than Starbucks. Yes, it does! No stand mixer or mixer needed. Perfect for tea time, brunch, or dessert Jump to: All-Purpose Flour: Ensure the flour is well measured, as it's one of the biggest culprits of cake problems. Baking Powder and Baking Soda: Leavening agents that help shape the lemon cake. Butter Eggs Lemon zest and
lemon juice: The oils from the zest combine with the sugar, creating a perfect lemon flavor for the lemon loaf. Half and Half Cream or Heavy Cream: Locks in moisture in the cake. Can substitute it with Sour cream. Refer to the recipe card for precise measurements. Flour: Use gluten-free or almond flour for dietary needs. Sugar: Swap with coconut
sugar, honey, or maple syrup. Butter: Use coconut oil or olive oil for dairy-free options. Eggs: Replace with flax or chia eggs, or applesauce, for vegan options. Dairy: Use non-dairy yogurt or make your own buttermilk substitute. Glaze: Try a berry or orange glaze for a twist. Lemon Poppy Seed: Add 1-2 tablespoon poppy seeds. Blueberry Lemon: Fold in
1 cup of blueberries with a bit of flour. Lemon Coconut: Add shredded coconut. Lemon Zucchini: Add 1 cup grated zucchini for moisture. Lemon Carrot: Incorporate cup grated carrots. To make the lemon loaf cake, preheat the oven to 350F and grease a 95-inch loaf pan. Whisk the eggs, sugar, cream, melted butter, and lemon juice till well
combined..Add flour, salt, baking powder, baking powder, baking powder, baking soda, and lemon zest. Mix until just combined.Add the lemon juice, and milk till well combined. Drizzle all over the cake while the cake is still warm. You can rub lemon syrup on the cake
before pouring the lemon icing. (optional) Use Room-Temperature Ingredients: For a smooth, evenly mixed batter, ensure your eggs, butter, and any dairy products (such as yogurt or sour cream) are at room temperature. This helps create a light, fluffy loaf. CarefullyZest the Lemon: avoid the bitter white pith when zesting your lemon. Use a
microplane or fine grater to achieve a finely grated zest, ensuring a smooth texture in the loaf. Don't Overmix the Batter: Mix your wet and dry ingredients until combined. Overmixing can cause the loaf to be dense and tough, rather than light and airy. Check for Doneness: Ovens vary, so start checking your lemon loaf at around 50 minutes with a
toothpick. It should come out clean or with just a few moist crumbs attached, but not wet batter. Let It Cool Before Glazing: Allow the loaf to cool completely before adding the lemon glaze. This prevents the glaze from melting into the cake, ensuring a shiny, perfect finish. Add a bit of lemon extract to the batter or mix some lemon zest into the glaze.
Use fresh lemon juice for the best flavor. Bottled lemon juice may have a different taste and can be less tangy. Avoid Overbaking: Keep a close eye on the loaf as it bakes to prevent dryness. If you notice the top getting too brown, cover it with foil during the last 10 minutes of baking. Don't Overmix the Batter! Overmixing can lead to a dense, tough
loaf. Mix the wet and dry ingredients until just combined, and stop as soon as there are no visible streaks of flour. This ensures your lemon loaf will come out light, fluffy, and perfectly textured. Can I use Greek yogurt as a substitute for sour cream? Yes, you can. They add richness to the batter. Can I freeze lemon cake? Yes, lemon loaf freezes well!
Wrap it tightly in plastic wrap, then cover it with foil, or place it in an airtight container. Freeze for up to 3 months. Thaw at room temperature for a few hours before serving. Why did my cake sink? Overmixing the batter, underbaking, opening the oven door too early, and using too much baking powder or baking soda. Why is my lemon cake dry? This
can happen if the loaf is overbaked or the batter was not mixed thoroughly enough. Be sure to check the loafs doneness at the 50-minute mark, and mix the ingredients only until they are combined to avoid overworking the batter. Can I skip the glaze? Yes, you can! If you prefer a less sweet loaf, you can skip the glaze or substitute it with a dusting of
powdered sugar. The loaf will still be delicious without it. What's the difference between a cake and a pound of butter, sugar, and flour. Preheat oven to 350F. Grease a 9 x 5" baking pan and set aside. In a mixing bowl, add the eggs, sugar, cream,
melted butter, and lemon juice, and mix using a hand whisk or electric whisk till well combined. Add flour, salt, baking powder, baking powder, baking soda, and lemon zest. Mix until just combined are for 55 minutes, till the center is fully set or a
toothpick inserted comes out clean or crumb free. Remove from oven and let it cool in the pan for 10 minutes, then remove from the pan. Let it finish cooling on a wire rack. For the glaze. In a bowl or cup, mix powdered sugar, lemon juice, and milk till well combines. Pour all over the cake while the cake is still warm. Let the glaze set or harden, then
cut the cake and serve. We'll email this recipe to you, so you can come back to it later! Calories: 224kcal | Carbohydrates: 64g | Protein: 4g | Fat: 1g | Saturated Fat: 0.2g | Monounsaturated Fat: 
Calcium: 52mg | Iron: 2mg Mention @cookingwithclaudy! Home Recipes DessertThis Lemon Loaf recipe is exceptionally moist, bursting with fresh lemon flavor, and topped with a luscious lemon glaze icing. Its made with oil and yogurt instead of butter for a perfectly tender, fluffy cake every time. Plus its super easy to
make - no mixer required - and tastes better than Starbucks! Check out even more delicious lemon recipes! If youre looking for a classic, make-on-repeat, never-goes-wrong kind of dessert recipe... this is it!This Lemon Loaf Cake recipe gets rave reviews and never has leftovers. Whether you call it lemon loaf, lemon cake, or lemon bread, its that
elusive recipe that never fails to impress (even for beginner bakers!). It's great for special occasions, a weekend treat, or holidays (it's made the cut to be on our Easter Recipes). We simplified the original recipe from Ina Garten and added our favorite Lemon Glaze. If you want more recipes for lemon lovers, check out our Homemade Lemonade
Concentrate, Creamy Lemon Pie, or this Lemon Loaf Cake and Creamy Orange Glaze. Skip to: It's super moist and fluffy. Not too dense, perfectly tender. This is thanks to the yogurt and oil, plus a lemon syrup that soaks in after baking. The lemon glaze
is thick, creamy, and flavorful. It doesn't sink in or fall off! No stand mixer required! This is a simple cake recipe that's done before you know it. It tastes better than Starbucks (and honestly... better than the copycat Starbucks (and honestly... better than the copycat Starbucks (and honestly... better than Starbucks).
party, bridal shower, picnic, pool party, weekend breakfast, midday snack, and the list goes on. Woooow, this cake is so good. I added some strawberries on top to use it like shortbread in strawberry shortcake... this is on my favorites list! - Aspen Flour: Use all-purpose flour and measure it with a light hand or the spoon and level method. Baking
powder: Make sure yours isn't expired. Whole-milk yogurt: The extra fat is a key ingredient for adding moisture to the cake. Don't use low-fat substitutes or sour cream. Sugar: Just regular granulated sugar. Eggs: Bring these to room temperature before using. If youre in a hurry, place them in a shallow bowl with warm water to speed up the process
 Vegetable oil: Some lemon loaf cakes are made with butter, but they tend to be more dense or dry. Use vegetable or canola oil to keep it moist. Do not use olive oil instead. Lemon zest and juice: Only use fresh lemons. Bottled juice is not the same as fresh lemon juice! For zesting, my favorite tool is this specific microplane (affiliate). Vanilla extract:
That extra tough of flavor. Butter: A tiny bit of softened butter makes the glaze extra creamy. Prep:Preheat oven to 350F. Grease a standard loaf pan (approx 9x 5 x 3-inch)
with non-stick baking spray. Wet and dry ingredients: In a large bowl, whisk together the flour, baking powder, and salt. Combine: Slowly and gently mix the dry ingredients into the wet ingredients until just combined. Scrape the sides of the bowl as needed,
being careful not to overmix. Bake:Pour batter into prepared loaf pan. Bake for 50 minutes or until a toothpick inserted in the center of the cake comes out clean. Lemon syrup:While the lemon loaf is baking, microwave the lemon juice and sugar in a microwave-safe bowl, stirring often, until the sugar is dissolved and the mixture is translucent. When
the cake is finished and still warm, use a fork or wooden skewer to poke holes in the cake about of the way down the cake is cooled completely, remove
it from the pan and place on a wire rack over a sheet pan. Pour the glaze on top, allowing it to drip down the sides (the sheet pan will catch the drips). If you are making this lemon loaf for a crowd, I highly recommend making each batch one at a time instead of doubling or tripling the batter in the same bowl. The more batter in the bowl, the more
you will need to mix it. The more mixing, the tougher the cake. So play it safe and make each loaf on its own. Like I mentioned above, lemon loaf can be found in the recipe card. Full Loaf Pan: Great for dinner parties, casual gatherings, and serving a
crowd. Mini Loaf Pans: Great for serving small groups of 2-4, displaying at a party, or giving as gifts. Mini Bundt Cakes: Makes the cutest single serving dessert and is a fantastic option for special occasions such as bridal/baby showers, Easter, or Mother's Day. We use this mini bundt cake pan (affiliate). Although the lemon glaze is delicious on it's
own, you can also add extra toppings to make this cake next level! Fresh berries, blueberries, b
Lemon curd: This recipe already has tons of lemon flavor, but can you really have too much? Ice cream: A simple scoop of vanilla is reminiscent of a creamsicle.. but better! How to store lemon loaf cake? Store leftover cake in an airtight container at room temperature or in the fridge. It may last longer in the fridge, but I doubt you'll have leftovers
that long Can I freeze lemon loaf? You sure can. Bake the cake, complete the syrup step, and cool the cake thoroughly without the glaze. Then wrap it tightly in plastic wrap and a layer of tinfoil. Freeze for up to 3 months. Thaw the cake overnight in the fridge or for several hours on the countertop. Prepare and pour fresh glaze on top once the cake is
fully thawed. If you want to freeze a glazed cake, flash freeze for up to 3 months, and thaw. The glaze wont look perfect but will still taste delicious. When should you glaze a loaf? Wait until the lemon loaf is fully cooled so it doesn't
melt off the cake, then pour on the glaze. You can serve it right away or allow it to set for an 30-60 minutes. How can I make my loaf more moist? The best way to make a loaf cake moist is to use oil and yourt instead of butter. The oil doesn't solidify like butter, which makes for an extra tender, moist crumb. Use fresh lemons for the best flavor. Zest
the lemons before juicing. Use room temperature eggs and yogurt. It helps them to fully incorporate into the batter and helps the cake more moist. Dont skip poking holesin the cake because this helps it absorb the syrup more evenly. The syrup is well worth
your time! Preheat oven to 350F. Grease a standard loaf pan (approx. 9 x 5 x 3) with non-stick baking spray. In a large bowl, whisk together the flour,
baking powder, and salt in a small bowl. Slowly mix the dry ingredients into the wet ingredients until just combined. Scrape the sides of the bowl as needed, being careful not to overmix. The batter will be slightly lumpy.1 cups all-purpose flour, 2 teaspoon baking powder, teaspoon kosher saltPour batter into prepared loaf pan. Bake for 50 minutes or
until a toothpick inserted in the center of the cake comes out clean. While the cake is baking, microwave the sugar and lemon juice in a microwave the sugar is dissolved and the mixture is translucent. cup sugar, cup lemon juice Remove the cake from the oven and allow it
to cool for 10 minutes. Use a fork or wooden skewer to poke holes of the way down the cake is cooled completely, remove it from the pan and place on
a cooling wrack over a sheet pan. Pour the glaze on top, allowing it to drip down the sides (the sheet pan will catch the drips). I tablespoon lemon juice, teaspoon vanilla, I tablespoon lemon zest Tips & TricksUse fresh lemons forthe best flavor. Zest the lemons before
juicing. Use room temperature eggs and vogurt. It helps them to fully incorporate into the batter and helps the cake more moist. Don't skip poking holesin the cake because this helps it absorb the syrup more evenly. The syrup is well worth your time! Mini Loaf
Pan Instructions - makes 4Prepare cake batter as directed and pour evenly into 4 mini loaf pans sprayed with baking spray. Bake for 30 minutes or until a toothpick inserted in the center comes out clean. Continue with the syrup and glaze as directed. Mini Bundt Cake Instructions - makes approximately 18 using this pan (affiliate) Prepare cake batter
as directed and spray a mini bundt cake pan with baking spray. Fill mini bundts using a medium cookie scoop (mine is approximately 2 inch). Bake for 20 minutes or until toothpick inserted in the center comes out clean. Continue with the syrup and glaze as directed. How to Store Lemon Loaf CakeStore leftover cake in an airtight container at room
temperature or in the fridge for 2-3 days. How to Freeze Lemon Loaf CakeBake the cake, complete the syrup step, and cool the cake thoroughly without the glaze. Then wrap it tightly in plastic wrap and a layer of tinfoil. Freeze for up to 3 months. Thaw the cake overnight in the fridge or for several hours on the countertop. Prepare and pour fresh
 Fat: 13g | Saturated Fat: 9g | Cholesterol: 53mg | Sodium: 204mg | Potassium: 73mg | Fiber: 1g | Sugar: 33g | Vitamin A: 135IU | Vitamin C: 4mg | Calcium: 73mg | Iron: 1mg All nutrition information is provided by a third party and is an estimate only. Use your own nutritional calculator for more specific measurements. Leave a rating or pin it for
later! Jump to RecipeRate RecipeI may receive compensation in the form of payment or products to supplement my posts, but all opinions remain my own. Read our disclosure policy. This lemon loaf is moist and tender with beautiful golden edges and the most delicious lemon flavor. Topped with lemon glaze for an easy lemon loaf cake thats so much
natural lemon flavor. Its imperative NOT to use lemon juice from the bottle because the flavor is too acidic & tart. Instead, zest & squeeze the juice from fresh lemons total for the loaf and the glaze. Make sure to zest the lemons first before squeezing the juice
out. Making The Glazed Lemon LoafBelow, Im going to take you through each step to show you exactly what your batter will look like. Start by preheating the pan with parchment because it makes the loaf so much easier to lift out after its baked and cooled. You can
either line the entire pan with one large piece of baking paper, line just the bottom and grease the vertical sides of the pan. Note that this recipe requires a 9 x 5 inch loaf pan or an 8 1/2 x 4 1/2 inch loaf pan . There is too much batter for an 8 x 4 inch loaf pan. If you use a
9 x 5 inch pan, the bake time will be slightly less and the loaf wont be as tall. Then in a medium-sized bowl whisk together the wet ingredients and sugar; melted butter, oil, sugar, eggs, lemon juice, lemon zest, lemon extract, vanilla extract and sour cream. I like to whisk the sugar in with the wet ingredients because it helps the sugar dissolve. Then in
a separate large bowl youll whisk together the dry ingredients: flour, baking powder and salt. Then make a well in the middle of the bowl. Pour the wet ingredients together using a rubber spatula or wooden spoon. You want to keep folding until you no longer
see streaks or large lumps of flour. You can do a few whisks with a wire whisk to help remove any large lumps. Do not overmix here otherwise the loaf will become tough and dry. Note that the batter into the prepared pan and smooth the
top. The lemon loaf will bake for about 50-60 minutes, or until the top looks set and an inserted toothpick comes out clean. If you used an 8 1/2 x 4 1/2 inch pan the bake time may be over an hour depending on your oven. I always check my loaf around 40 minutes to see how its doing. If the top is already golden brown, then carefully tent a piece of
white in color and thick, but still thin enough to drizzle. Fresh is best when it comes to bake goods. However, because this lemon loaf: Ensure the loaf is fully moist and uses some oil it will stay moist and tender for about 3-4 days in an airtight container at room temperature or in the fridge. It also freeze beautifully. To freeze lemon loaf: Ensure the loaf is fully moist and uses some oil it will stay moist an
cooled. Do not add the glaze before freezing. While it will still freeze, I find the glaze can get a bit messy when the loaf thaws. Remove the loaf from the pan and wrap tightly in plastic. Wrap it at least twice so that all the seems are covered and all the seems are covered and all the seems are covered. Place the wrapped loaf in a freezer bag, freezer container or wrap in foil. Freeze for
breakfast, coffee break or dessert, this lemon loaf needs to be in your baking repertoire. Bright, happy sunshine in baked good form. For more lemon desserts and treats, be sure to try: 9x5 inch (23 x 13 cm) or an 8 1/2 x 4 1/2 inch (21.6 x
11.4) loaf pan with parchment paper, or line the bottom and grease any exposed sides. In a medium bowl whisk together the flour,
pan and smooth the top. Bake in the middle of the preheated oven for about 50-60 minutes if using an 8 1/2 x 4 1/2 inch pan or about 45-55 minutes if using a 9 x 5 inch pan. Check the loaf around 40 minutes, if the top is already golden, tent a piece of aluminum foil overtop. When the loaf is done baking an inserted toothpick should come out clean or
with a few moist crumbs but no batter. If you are unsure, bake for a few extra minutes, Remove from the pan and continue cooling on a wire rack. Once cooled, whisk together the 2 tablespoons lemon juice and 1 cup powdered sugar. Whisk in a little extra
powdered sugar or lemon juice as needed. The glaze should be thick and white in color, but still thin enough to drizzle. Pour the glaze over the loaf, letting it drizzle over the loaf and glaze. Do not use lemon juice from a bottle. Lemon
 Extract:Lemon extract can be found in the baking aisle near the vanilla extract. While it is optional, it will definitely improve the lemon zest. Room Temperature Ingredients: The eggs and sour cream should be at room temperature before getting started
Take them out of the fridge, measure out the sour cream and let them sit on the counter for about 30 minutes before getting started. The eggs can be warmed up more quickly by placing them in a bowl of warm (not hot) water for about 10 minutes. Storage: Store in an airtight container at room temperature or in the fridge for 3-4 days. Nutrition:
Details provided are an estimate only and based on 1 slice, assuming the loaf is sliced into 10 uniform slices and all the glaze is used. Calories: 426kcal, Carbohydrates: 69g, Protein: 5g, Fat: 16g, Saturated Fat: 4g, Monounsaturated Fat: 4g, Monounsaturated Fat: 4g, Monounsaturated Fat: 4g, Monounsaturated Fat: 69g, Protein: 5g, Fat: 16g, Saturated Fat: 6g, Polyunsaturated Fat: 4g, Monounsaturated Fat: 4g, Monounsat
Sugar: 45g, Vitamin A: 344IU, Vitamin A: 344IU, Vitamin C: 31mg, Calcium: 93mg, Iron: 2mgJump to RecipeRate RecipeI may receive compensation in the form of payment or products to supplement my posts, but all opinions remain my own. Read our disclosure policy. This lemon loaf is moist and tender with beautiful golden edges and the most delicious lemon flavor.
Topped with lemon glaze for an easy lemon loaf cake thats so much better than Starbucks. Its delicious with your morning coffee or as simple, no stress dessert. **This recipe was updated February 26, 2024 with new photos and a slightly updated recipe for a more moist & tender lemon loaf is sunshine and happiness in buttery,
delicious, baked-good form. Now, Ive tested my fair share of lemon loaves and Im 100% positive this one is softer, more moist and the loaf is extremely moist and tender. I wouldnt consider this a copycat recipe of the famous
Starbucks lemon loaf, because I find the Starbucks version can sometimes be a bit greasy and the lemon flavor can taste artificial. Instead, Id call this an upgrade of the Starbucks lemon loaf. Key Ingredients: Butter and oil. The butter
adds so much flavor, whereas the oil keeps the bread tender and moist for longer. 2 eggs for tenderness. They should be at room temperature before getting started. Sour cream in loaves and muffins because it makes them extremely
moist.Lemon zest, lemon juice and a little lemon extract for the delicious, natural lemon flavor. Its imperative NOT to use lemon juice from the bottle because the flavor is too acidic & tart. Instead, zest & squeeze the juice from fresh lemons total for the loaf and
the glaze. Make sure to zest the lemons first before squeezing the juice out. Making The Glazed Lemon LoafBelow, Im going to take you through each step to show you exactly what your batter will look like. Start by preheating the oven and preparing your pan. Whenever making loaves, I highly recommend lining the pan with parchment because it
inch loaf pan . There is too much batter for an 8 x 4 inch loaf pan. If you use a 9 x 5 inch pan, the bake time will be slightly less and the loaf wont be as tall. Then in a medium-sized bowl whisk together the wet ingredients and sugar: melted butter, oil, sugar, eggs, lemon juice, lemon extract, vanilla extract and sour cream. I like to whisk the
sugar in with the wet ingredients because it helps the sugar dissolve. Then in a separate large bowl youll whisk together the dry ingredients into the middle of the well that you made in the dry ingredients. Gently fold the ingredients together using a
some lumps. Then pour the batter into the prepared pan and smooth the top. The lemon loaf will bake for about 50-60 minutes, or until the top looks set and an inserted toothpick comes out clean. If you used an 8 1/2 x 4 1/2 inch pan the bake time may be over an hour depending on your oven. I always check my loaf around 40 minutes to see how its
doing. If the top is already golden brown, then carefully tent a piece of aluminum foil over the top to prevent over browning. After the loaf has fully cooled, otherwise the glaze will melt and soak into the loaf. Still delicious, but not what I was after. Youll simply whisk together
freshly squeezed lemon juice and powdered sugar. The glaze should be white in color and thick, but still thin enough to drizzle. Fresh is best when it comes to bake goods. However, because this lemon loaf is incredibly moist and tender for about 3-4 days in an airtight container at room temperature or in the fridge
It also freezes beautifully. To freeze lemon loaf: Ensure the loaf is fully cooled. Do not add the glaze can get a bit messy when the loaf from the pan and wrap tightly in plastic. Wrap it at least twice so that all the sides are covered and all the seems are covered. Place the
wrapped loaf in a freezer bag, freezer container or wrap in foil. Freeze for up to 3 months. Thaw overnight in fridge. Do not thaw on the counter or in the microwave. Thawing the loaf from frozen on the counter to come to room temperature. After
the loaf has thawed, you can add the glaze. Whether you make it for breakfast, coffee break or desserts, this lemon loaf needs to be in your baking repertoire. Bright, happy sunshine in baked good form. For more lemon desserts and treats, be sure to try: 9x5 inch (23 x 13 cm) loaf pan or an 8 1/2 x 4 1/2 inch loaf pan Preheat the oven to 350F (180C)
degrees. Line a 9 x 5 inch (23 x 13 cm) or an 8 1/2 x 4 1/2 inch (21.6 x 11.4) loaf pan with parchment paper, or line the bottom and grease any exposed sides. In a medium bowl whisk together until you no longer see pieces of egg
or lumps of sour cream. In a large bowl whisk together the flour, baking powder and salt. Make a well shape in the bowl. Pour the wet ingredients into the well created in the dry ingredients. Then mix together with a rubber spatula or wooden spoon. Do a few whisks with a wire hand whisk to remove any large lumps. When finished, you should no
longer see streaks of flour. Pour the batter into the prepared loaf pan and smooth the top. Bake in the middle of the preheated oven for about 45-55 minutes if using a 9 x 5 inch pan. Check the loaf around 40 minutes, if the top is already golden, tent a piece of aluminum foil overtop. When the
loaf is done baking an inserted toothpick should come out clean or with a few moist crumbs but no batter. If you are unsure, bake for a few extra minutes, then carefully remove from the pan and continue cooling on a wire rack. Once cooled, whisk together the 2 tablespoons
lemon juice and 1 cup powdered sugar. Whisk in a little extra powdered sugar or lemon juice as needed. The glaze over the loaf, letting it drizzle over the loaf about 3 medium lemons to have enough lemon zest and fresh lemon juice for the loaf
and glaze. Do not use lemon juice from a bottle. Lemon Extract: Lemon extract can be found in the baking aisle near the vanilla extract. While it is optional, it will definitely improve the lemon flavor. If you don't have lemon extract. While it is optional, it will definitely improve the lemon flavor. If you don't have lemon extract. While it is optional, it will definitely improve the lemon flavor. If you don't have lemon extract can be found in the baking aisle near the vanilla extract.
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temperature or in the fridge for 3-4 days. Nutrition: Details provided are an estimate only and based on 1 slice, assuming the loaf is sliced into 10 uniform slices and all the glaze is used. Calories: 426kcal, Carbohydrates: 69g, Protein: 5g, Fat: 16g, Saturated Fat: 6g, Polyunsaturated Fat: 4g, Monounsaturated Fat: 4g, Trans Fat: 0.2g, Cholesterol:
63mg, Sodium: 83mg, Potassium: 274mg, Fiber: 1g, Sugar: 45g, Vitamin A: 344IU, Vitamin C: 31mg, Calcium: 93mg, Iron: 2mgJump to RecipeRate Recipe is fluffy, tangy and so easy to make from scratch! Every bite of this supremely moist pound cake Recipe at lemon Cake Recipe is fluffy, tangy and so easy to make from scratch! Every bite of this supremely moist pound cake Recipe is fluffy, tangy and so easy to make from scratch! Every bite of this supremely moist pound cake Recipe is fluffy, tangy and so easy to make from scratch! Every bite of this supremely moist pound cake Recipe is fluffy, tangy and so easy to make from scratch! Every bite of this supremely moist pound cake Recipe is fluffy, tangy and so easy to make from scratch! Every bite of this supremely moist pound cake Recipe is fluffy, tangy and so easy to make from scratch! Every bite of this supremely moist pound cake Recipe is fluffy, tangy and so easy to make from scratch!
is bursting with fresh lemon flavorand the easy lemon glaze on top will have you hooked after just one bite. This homemade lemon pound cake tastes even better than the Starbucks Lemon Loaf! If you like the Starbucks Lemon 
down the pound cake is topped with the most delicious lemon glaze. This easy lemon cake is not dry and not fudgy, its perfectly moist while still being fluffy and it keeps fresh for a few days! A perfect cake for every occasion. If you like lemon desserts, you have got to give this cake a try! Tips and Tricks for Making This Easy Lemon Cake Recipe You can
also make this recipe in a bundt pan. It looks prettier than in a loaf pan but make sure to grease your bundt pan generously so that your cake will come out of the pan. Dont leave out thelemon zest, that is what gives it the wonderful lemony flavor! I always use organic lemons and my favorite grater that Ill like below. For the best flavor use freshly
squeezed lemon juice! Dont use the bottled stuff, trust me fresh lemon juice tastes so much better. When you make the lemon juice and 1 tbsp milk and add the remaining 1/2 tbsp as needed. This cake keeps well covered at
room temperature for up to 4 days. Looking for more Lemon Dessert Recipes? You might have realized by now that I love lemon desserts until he tried todays recipe and demanded more. Bahaha! If you love everything lemon like me check out my whole collection of recipes with
lemonthere is even a delicious lemon risotto. Tools used for making this Recipe: Loaf Pan: I can recommend all the baking pans from this brand! Theyre super easy to clean and cakes bake evenly. Citrus Zester: This one easily zests the rind without the pith, I really love this tool. Its perfect for zesting citrus fruits, grating hard cheeses, and ginger. Lemon
Squeezer: This tool makes it super easy to juice lemons AND limes. It is a 2-in-1 tool that is super sturdy and easy to use. Youll be amazed at howmuch juice youll get out of a lemon. Want to try this Lemon Loaf Recipe? PINIT TO YOUR BAKING BOARD TO SAVE IT OR SHARE ON FACEBOOK! Follow Plated Cravingson Pinterestfor more great recipes!
[social_warfare buttons=Pinterest, Facebook] Preheat oven to 350F (177C). Grease a 9x5-inch (or 8x4-inch) loaf pan (see note). In a medium bowl combine the flour, baking powder, lemon zest, and salt. Set aside. In the bowl of a stand mixer fitted with the paddle attachment (or using an electric mixer), cream the butter and sugar together at medium
 high speed until pale and fluffy, about 4-6 minutes. Scrape the sides of the bowl as needed. With the mixer running on low-speed, add the eggs one at a time, then beat in the vanilla extract and lemon juice. Beat on medium-high speed until combined. With the mixer on low, add about one-third of the flour mixture and mix until almost combined, then
add half the buttermilk and mix until just combined. Repeat with another third of flour mixture and then the last half of the buttermilk, ending with the last third of the flour. Beat until just incorporated. Scrape the batter into the prepared loaf pan and bake for 45-55 minutes until the cake is golden brown and a toothpick comes out mostly clean with
only a couple moist crumbs. Baking times vary, so keep an eye on yours. Let the cake cool for about 15 minutes in the pan. Stir together the lemon juice and confectioners sugar for the lemon juice a
completely. When the cake is cooled, combine all the icing ingredients, start with 1 tbsp lemon juice as needed. The icing should be thick and not runny. Pour icing over cake and let dry before serving. If you don't have buttermilk, you can make your own by combining 1/2 cup of milk with 1.5 tsp lemon juice
or white vinegar. Let the mixture sit for a few minutes until it starts to curdle. The longer you beat the sugar and butter, the better the result will be because this process incorporates air into the batter and makes the cake fluffy and tender recommend using fresh lemon juice but you can also use bottled lemon juice but you can also use bottled lemon juice but you can also use bottled lemon juice.
with lime juice or orange juiceSome readers have commented that their cake stuck to the pan. If you're unsure how well your cake pans perform, linethe pan with parchment paper. In my experience, this cake always comes out of the pan easily if it is greased well. I use these OXO cake pans (affiliate link). Calories: 306kcal | Carbohydrates: 49g |
Protein: 3g | Fat: 10g | Saturated Fat: 6g | Cholesterol: 58mg | Sodium: 144mg | Potassium: 98mg | Sugar: 34g | Vitamin A: 350IU | Vitamin A: 350IU | Vitamin C: 0.9mg | Calcium: 48mg | Iron: 1.1mg Calories from Fat 90 * Percent Daily Values are based on a 2000 calorie diet. NEVER MISS A RECIPE! PINTEREST/FACEBOOK/INSTAGRAM/TWITTERIf youver the same protein and the same protein and the same protein are based on a 2000 calorie diet. NEVER MISS A RECIPE! PINTEREST/FACEBOOK/INSTAGRAM/TWITTERIf youver the same protein and the same protein are based on a 2000 calorie diet. NEVER MISS A RECIPE! PINTEREST/FACEBOOK/INSTAGRAM/TWITTERIf youver the same protein are based on a 2000 calorie diet. NEVER MISS A RECIPE! PINTEREST/FACEBOOK/INSTAGRAM/TWITTERIf youver the same protein are based on a 2000 calorie diet. NEVER MISS A RECIPE! PINTEREST/FACEBOOK/INSTAGRAM/TWITTERIf youver the same protein are based on a 2000 calorie diet. NEVER MISS A RECIPE! PINTEREST/FACEBOOK/INSTAGRAM/TWITTERIf youver the same protein are based on a 2000 calorie diet. NEVER MISS A RECIPE! PINTEREST/FACEBOOK/INSTAGRAM/TWITTERIf youver the same protein are based on a 2000 calorie diet. NEVER MISS A RECIPE! PINTEREST/FACEBOOK/INSTAGRAM/TWITTERIf youver the same protein are based on a 2000 calorie diet. NEVER MISS A RECIPE! PINTEREST/FACEBOOK/INSTAGRAM/TWITTERIF (NEVER MISS A RECIPE! PINTEREST/F
tried this or any other of my recipes, dont forget to rate the recipe and to leave me a comment. I love hearing from you! Jump to Recipe Print Recipe Print Recipe Print Recipe and to leave me a comment. I love hearing from you! Jump to Recipe Print Recipe Print Recipe and to leave me a comment. I love hearing from you! Jump to Recipe Print R
errors, I finally nailed the flavor, texture, and moistness. While this looks like the Starbucks loaf, I can assure you this is 100 times better before it tastes buttery, and lemony, and best of all its homemade. The process is fairly simple: make the batter, bake, then add the lemon syrup (to ensure flavor, and moistness), and finally, drizzle with the lemon
glaze. Its so good. The day I baked it, it was rainy here in Miami, so I had to wait until the next day to take its picture. My husband and daughters wanted to eat it so badly. So I had to hide in a cupboard because I was afraid when I woke up it would have been eaten. In November, we visited Madrid. Every day we had breakfast at this little cute place
that had this moist lemon loaf. It tasted so fresh, citrusy, and buttery. I looked forward every day to eating something on the counter under a covered glass dome. When I came home, I kept dreaming of eating something
like that again. Since, eating and baking are my specialty (yes, in that order), I took matters into my own hands and started experimenting. And now you too can enjoy this baked good in your home. I recommend baking 2 and freezing one, so you will always be prepared with unexpected company comes over. The tanginess in the batter comes from
lemon zest, lemon juice, and sour cream. These 3 elements together make a winning combination. I hope you can try this delicious Moist Lemon Loaf at home. If you do, please upload a pic on Instagram and tag me @Livingsweetmoments or use the hashtag #LivingSweet. Print Recipe This delicious and moist lemon loaf is super easy to make and is
drizzled with lemon syrup and tangy lemon icing. Perfect with tea or coffee 1 1/4 cups All Purpose Flour 2 teaspoons Baking Powder1/2 teaspoons Baking Powder1/2 teaspoons I/4 cup SugarJuice from 1/2 lemon1 cup Powdered SugarJuice from 1/2 lemon1 cup Powdered SugarJuice from 1/2 lemon2 teaspoons I/4 cup SugarJuice from 1/2 lemon3 large Eggs1/4 cup SugarJuice from 1/2 lemon3 large Eggs1/4 cup SugarJuice from 1/2 lemon4 lemon5 lemon5 lemon5 lemon5 lemon5 lemon6 lemon6 lemon6 lemon6 lemon6 lemon7 lemon7 lemon7 lemon7 lemon7 lemon7 lemon7 lemon7 lemon7 lemon8 l
 lemon (more if needed)Preheat oven to 325 degrees FSpray a 1 pound loaf pan (8.5 x 4.5 x 2.75) with nonstick sprayIn a bowl, sift the flour, baking powder and the mixture is fluffyAdd the eggs one a time beating well after each addition. Add the
saucepan add the sugar and lemon juice and cook on medium low until the sugar completely dissolves. When the cake is ready, poke a few holes on the top and add the hot lemon juice. If mixture is too thick add 1 or teaspoons more on lemon juice. Pour over the
cooled unmolded cake While mixing, the batter will look broken. Keep on mixing and the batter will come together as soon as you add the flour. Calories: 327kcal | Carbohydrates: 50g | Protein: 4g | Fat: 13g | Saturated Fat: 7g | Polyunsaturated Fat: 7g | Polyunsaturated Fat: 3g | Trans Fat: 1g | Cholesterol: 87mg | Sodium: 144mg | Potassium: 142mg
| Fiber: 1g | Sugar: 37g | Vitamin A: 435IU | Vitamin A: 435IU | Vitamin A: 435IU | Vitamin C: 2mg | Calcium: 61mg | Iron: 1mg You may also like: Super Moist Lemon Loaf Recipe Sour Cream Pound Cake Delicious Lemon Snack Cakes Moist Lemon Loaf Recipe Sour Cream Pound Cake Delicious Lemon Snack Cakes Moist Lemon Loaf Recipe Sour Cream Pound Cake Delicious Lemon Snack Cakes Moist Lemon Cake You know my favorite kind of breakfast? The kind that can double as dessert. This glazed loaf cake is super lemony, exceedingly
moist, and pretty darn dreamy. The first thing you should know about this pound cake is that the pan you bake it in will determine the loaf's appearance. A glass loaf pan will produce a loaf with a flatter, more even top, but if you use a metal pan, expect the loaf to have more of a domed top. This is because metal conducts heat faster. The cake turns
out scrumptious eitner way, but if you're going for a certain look, now you know. I ne second thing is that the vellow food coloring is completely optional. I like my lemon baked goods to have a nice, bright sunshine-y color to them, but if you prefer a more natural look, skip it! Again, you'll still be left with a marvelous loaf, I ne third thing to know is that
this homemade cake is so easy, anyone can make it. You don't even have to have an electric mixer!Why do you use lemon extract in lemon loaf?Lemon extract in lemon loaf?Lemon extract is the secret ingredient to this loaf's super lemony flavor. There's fresh lemon juice and zest in the batter, and the soak and glaze have lemon too, but a few teaspoons of lemon extract really
enhance the citrus flavor of the whole cake. You can find lemon extract on your grocery store's baking aisle next to the vanilla! If you don't want to use it, here's some handy lemon extract substitutes to try. How long is a lemon loaf good for? It'll stay fresh for about four days. The oil in the batter, along with the lemon soak and glaze, help keep it nice
and moist. I recommend storing the loaf at room temperature in an airtight container or wrapped tightly in plastic. The fridge can cause cakes to dry out, so room temperature is best. Skip to content Jump to Recipe Jump to VideoThis tested until perfect recipe for Lemony Lemon Loaf not only has a tender and moist crumb, but it is bursting with that
tangy flavor that lemon lovers crave. You are going to love this better than Starbucks lemon bread! dont know about you, but I love recipes using lots of lemons! The culinary possibilities with this humble fruit are truly endless! We all have recipes that use some part or another of the lemon. Whether its the pulp, juice, zest, or peel. It is common that lemon lovers crave.
knowledge that you can use freshly squeezed lemon juice for many alcoholic drinks. It is also a key ingredient in so many sweet or savory dishes. More often than not, the simple addition of lemon juice or lemon zest gives any dish that wow factor. If you are a lemon lover, get ready for an incredible burst of freshness you are going to
love this better than Starbucks lemon loaf!Lemon loaf!Lemon loaf ingredientsDry I
couple. Lemon Juice. The perfect amount to contribute to a tangy loaf. Milk. Another essential ingredients include icing sugar and lemon juice for the glaze. As far as accessories are concerned, you need a stand mixture (or a handheld one). You will also need a rectangular 9 x 5 (2L) loaf pan, a
whisk, and a lemon zester. Are you ready to begin! How to make Lemon LoafIt is important to get your pan ready before you begin so either grease and flour or spray non-stick spray in a 9 x 5 (2L) loaf pan. Next, lets combine the dry ingredients together. In a large bowl sift or whisk together the flour, baking powder, baking soda and salt. Set it aside
while we begin the process of making the best quick bread recipe. Place the softened butter in the bowl of a stand mixer and with the paddle attachment, beat the butter for about 2-3 minutes on medium speed. Slowly, and the sugar slowly, in a thin stream and beat for an additional 2-3 minutes. Scrape down the sides of the bowl
and give it another whirl. Next, add the eggs, one at a time. Once again, it is important to scrape down the sides and bottom of the bowl. This only takes a few seconds and ensures uniformity in the mixture is thick. It will look a little different when the lemon juice is added, so dont be shocked. Notice how the
mixture looks like curdled milk when the lemon juice is added. This is normal. The next step is to alternate the addition of the milk. At low speed, add half of the milk and repeat one more time. Finally, pour into the greased pan and bake in a 350F (175C) preheated oven for about 60-75 minutes or
until the cake tester comes out clean. Allow to cool for at least 10 minutes before removing from the pan to cool down completely on a wire rack. As an option, combine the ingredients to make a lemon glaze and brush over the surface of the bread allowing the glaze to permeate
the bread. Tips Ensure the oven is preheated to the right temperature. Take out the milk, eggs and butter 30-60 minutes before starting. Cream the softened butter, then slowly add the sugar until light and fluffy. This step takes at least 5 minutes. Add the eggs one at a time and properly beat after each addition. Be sure to scrape down the bowl during
this process. Reduce the speed to low when adding the flour and milk. DO NOT OVERMIX. Lemon zest is an ingredient in this recipe. This is the bright yellow outer layer of the lemon peel. Use a micro-plane or a box grater for grating. Make sure you only grate the yellow part as the white pith is extremely bitter. Make this lemon dessert your own by
adding slivered almonds (cup) or poppy seeds (2 tablespoons). How long does it take to soften butter? Take the butter out of the refrigerator and leave at room temperature for 30-60 minutes before starting your recipe. How can I get the most juice out of a lemon: In order to maximize the amount of juice we can get from one lemon, we need to break
down the membranes located inside the lemon. Heres how:start with room temperature lemons. In a pinch, you can always microwave a lemon for 30 seconds; allow to cool down and proceed; place the lemon in a bowl of warm water; vigorously roll the lemon on the countertop for a few seconds; cutting the lemon lengthwise allows you to get a better
grip and therefore more juice; use a lemon reamer or other gadget to extract more juice. Pro Tip: Sometimes lemon loaf recipes will indicate juice from one lemon. An average lemon will provide you with about 3 tablespoons of lemon juice. Lemon Recipes will indicate juice from one lemon. An average lemon will provide you with about 3 tablespoons of lemon juice. Lemon Recipes will indicate juice from one lemon. An average lemon will provide you with about 3 tablespoons of lemon juice. Lemon Recipes will indicate juice from one lemon. An average lemon will provide you with about 3 tablespoons of lemon juice. Lemon Recipes will indicate juice from one lemon. An average lemon will provide you with about 3 tablespoons of lemon juice. Lemon Recipes will indicate juice from one lemon. An average lemon will provide you with about 3 tablespoons of lemon juice. Lemon Recipes will indicate juice from one lemon average lemon will provide you with about 3 tablespoons of lemon juice. Lemon Recipes will indicate juice from one lemon average lemon lemon from the provide you with about 3 tablespoons of lemon juice. Lemon Recipes will indicate juice from one lemon from the provide you with about 3 tablespoons of lemon juice. Lemon Recipes will indicate juice from the provide you with about 3 tablespoons of lemon juice. Lemon Recipes will indicate juice from the provide you will not average lemon lemon from the provide you will not average lemon from the provide you wil
Asparagus Recipe Recipe origins This lemon loaf cake recipe has been in my possession for well over 35 years. Its a handwritten recipe that I have made countless times for fundraising events and church bazaars. This easy loaf recipe is appreciated by both young and old. Youll get alittle bit of sweetness, a whole lot of tanginess and a melt in your mouth
texture, all courtesy of this lemon bread recipe. Enjoy! THANKS SO MUCHfor following and being part of the She Loves Biscotticommunity where you will find Simple & Tasty Family-Friendly Recipes with an Italian Twist. And if you are new here, welcome! You may want to sign up formy weekly e-mail newsletter. You can unsubscribe any time you
want. Ciao for now, Maria If you have made this lemon loaf recipe, I would love to hear about it in the comments below and I'll send the link to your inbox. PLUS, be the first to get newly published recipes! 2 cups all-purpose flour 284 grams 1 teaspoon baking powder teaspoon baking soda teaspoon
salt1 tablespoon lemon zest cup unsalted butter softened1 cup granulated sugar3 eggs room temperature cup lemon juice cup milk room temperatureLemon Glaze (optional): cup icing sugar sifted cup lemon juice Preheat the oven to 350 (175C). Grease and flour (or use non-stick spray) a 9 x 5 inch loaf pan. Sift together flour, baking powder, soda,
and salt. Stir in lemon zest. Set aside. In a large mixing bowl of stand mixer beat butter on medium speed for 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and continue beating for another 2-3 minutes. Gradually add the sugar and cont
additions). Mix on low speed until combined. Do not over mix. If using add-ins, combine gently at this point. Bake in preheated oven for 60-75 minutes until golden and cake tester comes out clean. Transfer pan to a rack where it can cool down for about 10 minutes before removing loaf to cool down completely on a wire rack. Lemon Glaze: Whisk
together icing sugar and lemon juice. With a cake tester, poke some holes in the loaf. Brush glaze over warm loaf. SCROLL UP for essential step-by-step photos embedded in the article above. When available, videos can be found in the next section. These visuals are designed to help you achieve perfect results every time. Happy cooking! TipsEnsure
oven is preheated to the right temperature. Take out the milk, eggs and butter 30-60 minutes before starting. Cream the softened butter, then slowly add the sugar until light and fluffy. This step takes at least 5 minutes. Add the eggs one at a time and properly beat after each addition. Be sure to scrape down the bowl during this process. Reduce the
speed to low when adding the flour and milk. DO NOT OVER MIX.Lemon zest is an ingredient in this recipe. This is the bright yellow outer layer of the lemon peel. Use a micro-plane or a box grater for grating. Make sure you only grate the yellow outer layer of the lemon peel. Use a micro-plane or a box grater for grating. Make sure you only grate the yellow outer layer of the lemon peel.
cup) or poppy seeds (2 tablespoons). Please keep in mind that the nutritional information provided below is just a rough estimate and variations can occur depending on the specific ingredients used. Serving | Calories: 202kcal | Carbohydrates: 32g | Protein: 2g | Fat: 6g | Saturated Fat: 4g | Cholesterol: 46mg | Sodium: 87mg | Potassium:
75mg | Sugar: 20g | Vitamin A: 235IU | Vitamin A: 2
the first to get newly published recipes! Skip to content Jump to RecipeRate RecipeI may receive compensation in the form of payment or products to supplement my posts, but all opinions remain my own. Read our disclosure policy. This lemon loaf is moist and tender with beautiful golden edges and the most delicious lemon flavor. Topped with lemon
glaze for an easy lemon loaf cake thats so much better than Starbucks. Its delicious with your morning coffee or as simple, no stress dessert. **This recipe was updated February 26, 2024 with new photos and a slightly updated recipe for a more moist & tender lemon loaf**This lemon loaf is sunshine and happiness in buttery, delicious, baked-good
form. Now, Ive tested my fair share of lemon loaves and Im 100% positive this one is softer, more moist and tender. I wouldnt consider this a copycat recipe of the famous Starbucks lemon loaf,
because I find the Starbucks version can sometimes be a bit greasy and the lemon flavor can taste artificial. Instead, Id call this an upgrade of the Starbucks lemon loaf. Key Ingredients: Butter and oil. The butter adds so much flavor,
whereas the oil keeps the bread tender and moist for longer. 2 eggs for tenderness. They should be at room temperature before getting started. Sour cream in loaves and muffins because it makes them extremely moist. Lemon zest,
lemon juice and a little lemon extract for the delicious, natural lemon flavor. Its imperative NOT to use lemon juice from fresh lemons. The lemon extract is optional, but will help pack a punch. Youll probably need 2-3 lemons total for the loaf and the glaze. Make
sure to zest the lemons first before squeezing the juice out. Making The Glazed Lemon LoafBelow, Im going to take you through each step to show you exactly what your batter will look like. Start by preheating the oven and preparing your pan. Whenever making loaves, I highly recommend lining the pan with parchment because it makes the loaf so
much easier to lift out after its baked and cooled. You can either line the entire pan with one large piece of baking paper, line just the bottom and grease the vertical sides of the pan. Note that this recipe requires a 9 x 5 inch loaf pan or an 8 1/2 x 4 1/2 inch loaf pan.
There is too much batter for an 8 x 4 inch loaf pan. If you use a 9 x 5 inch pan, the bake time will be slightly less and the loaf wont be as tall. Then in a medium-sized bowl whisk together the wet ingredients and sugar: melted butter, oil, sugar, eggs, lemon juice, lemon zest, lemon extract, vanilla extract and sour cream. I like to whisk the sugar in with
the wet ingredients because it helps the sugar dissolve. Then in a separate large bowl youll whisk together the dry ingredients: flour, baking powder and salt. Then make a well in the middle of the bowl. Pour the wet ingredients into the middle of the well that you made in the dry ingredients. Gently fold the ingredients together using a rubber spatula
or wooden spoon. You want to keep folding until you no longer see streaks or large lumps of flour. You can do a few whisks with a wire whisk to help remove any large lumps. Do not overmix here otherwise the loaf will become tough and dry. Note that the batter will be thick. As you can see in my photo below, my loaf batter does have some
lumps. Then pour the batter into the prepared pan and smooth the top. The lemon loaf will bake for about 50-60 minutes, or until the top looks set and an inserted toothpick comes out clean. If you used an 8 1/2 x 4 1/2 inch pan the bake time may be over an hour depending on your oven. I always check my loaf around 40 minutes to see how its doing. If
the top is already golden brown, then carefully tent a piece of aluminum foil over the top to prevent over browning. After the loaf has fully cooled, otherwise the glaze will melt and soak into the loaf. Still delicious, but not what I was after. Youll simply whisk together freshly
squeezed lemon juice and powdered sugar. The glaze should be white in color and thick, but still thin enough to drizzle. Fresh is best when it comes to bake goods. However, because this lemon loaf is incredibly moist and uses some oil it will stay moist and tender for about 3-4 days in an airtight container at room temperature or in the fridge. It also
freezes beautifully. To freeze lemon loaf: Ensure the loaf is fully cooled. Do not add the glaze before freezing. While it will still freeze, I find the glaze can get a bit messy when the loaf thaws. Remove the loaf from the pan and wrap tightly in plastic. Wrap it at least twice so that all the sides are covered and all the seems are covered. Place the wrapped
loaf in a freezer bag, freezer container or wrap in foil. Freeze for up to 3 months. Thaw overnight in fridge, sit on the counter will cause the loaf to become gummy in texture. Once the loaf from frozen on the counter to come to room temperature. After the loaf
has thawed, you can add the glaze. Whether you make it for breakfast, coffee break or dessert, this lemon loaf needs to be in your baking repertoire. Bright, happy sunshine in baked good form. For more lemon desserts and treats, be sure to try: 9x5 inch (23 x 13 cm) loaf pan or an 8 1/2 x 4 1/2 inch loaf pan Preheat the oven to 350F (180C) degrees.
Line a 9 x 5 inch (23 x 13 cm) or an 8 1/2 x 4 1/2 inch (21.6 x 11.4) loaf pan with parchment paper, or line the bottom and grease any exposed sides. In a medium bowl whisk together until you no longer see pieces of egg or lumps
of sour cream. In a large bowl whisk together the flour, baking powder and salt. Make a well shape in the bowl. Pour the wet ingredients into the well created in the dry ingredients. Then mix together with a rubber spatula or wooden spoon. Do a few whisks with a wire hand whisk to remove any large lumps. When finished, you should no longer see
streaks of flour. Pour the batter into the prepared loaf pan and smooth the top. Bake in the middle of the preheated oven for about 45-55 minutes if using a 9 x 5 inch pan. Check the loaf around 40 minutes, if the top is already golden, tent a piece of aluminum foil overtop. When the loaf is done
baking an inserted toothpick should come out clean or with a few moist crumbs but no batter. If you are unsure, bake for a few extra minutes, then carefully remove from the pan and continue cooling on a wire rack. Once cooled, whisk together the 2 tablespoons lemon juice
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and 1 cup powdered sugar. Whisk in a little extra powdered sugar or lemon juice as needed. The glaze should be thick and white in color, but still thin enough to drizzle. Pour the glaze over the loaf, letting it drizzle over the sides. Lemons: You will need about 3 medium lemons to have enough lemon zest and fresh lemon juice for the loaf and glaze. Do not use lemon juice from a bottle. Lemon Extract: Lemon extract can be found in the baking aisle near the vanilla extract, then I recommend adding 1 extra tablespoon of lemon zest. Room Temperature Ingredients: The eggs and sour cream should be at room

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