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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: 6g, Polyunsaturated 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 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 more delicious than any lemon bread recipe youve tried. The lemon flavor is bright and citrus-y without tasting sour 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 Youll NeedFor this recipe were bringing out the big guns for deliciousness. Heres the rundown of the 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 for a super delicious, moist texture. You could substitute sour cream for plain Greek yogurt. I love using 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. 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 sides, or line with one sheet the also covers the horizontal sides then 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, its time for the lemon glaze. Its important that the loaf is 100% 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. Do not thaw on the counter or in the microwave. Thawing the loaf from frozen on the counter will cause the loaf to become gummy in texture. Once the loaf has thawed in the fridge,sit 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 the melted butter, oil, sugar, eggs, vanilla extract, lemon extract, lemon zest, lemon juice and sour cream. 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 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 oven and cool the loaf in the pan for at least 30 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 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. While it is optional, it will definitely improve the lemon flavor. If you don't have lemon extract, then I recommend adding 1 extra tablespoon of 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: 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: 2mg

**Super moist lemon loaf cake. Moist lemon loaf recipe. Easy moist lemon loaf recipe. Super moist and velvety lemon loaf cake recipe. Super moist and velvety lemon loaf cake. Super moist lemon cake. Super moist lemon loaf.**

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