

Lemon Bread



- 1/2 cup shortening
- 1 cup sugar
- 2 eggs, beaten
- 1 1/4 cup plain flour (all purpose)
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup milk
- 1/2 finely chopped nuts walnuts or pecans (I used slivered almonds)
- Grated rind and juice of 1 lemon
- 1/4 cup sugar

Sift flour, baking powder and salt; set aside.

Cream together sugar and shortening; add eggs and mix well. Add flour mixture alternately with milk mixing well after each addition.

Add lemon rind and nuts and mix well.

Pour batter into a greased loaf pan and bake at 350 for about 50 minutes or until done.

Mix lemon juice and 1/4 cup sugar together. Poke holes into hot bread and pour over very slowly.

Recipe from Dining With Pioneers Cookbook – submitted by Patsy Carter

blindpigandtheacorn.com