



Lemon Bread

This recipe carries a double dose of lemon: grated zest in the batter and lemon syrup poured over the bread after baking. For a heavenly dessert, bake it in 2 miniature loaf pans, then top the slices with berries and whipped cream.

1 1/4 cups all-purpose flour
1 tsp. baking powder
1/2 tsp. salt
8 Tbs. (1 stick) softened unsalted butter
1 cup sugar
2 eggs
1/2 cup milk
1 Tbs. finely grated lemon zest
1/2 cup chopped pecans

For the lemon syrup:
1/4 cup sugar
3 Tbs. fresh lemon juice

Preheat an oven to 350°F. Grease and flour a 1-lb. loaf pan.

In a medium bowl, stir and toss together the flour, baking powder and salt. Set aside.

In the bowl of an electric mixer fitted with the flat beater, beat the butter and sugar on medium speed until blended, 2 to 3 minutes. Add the eggs one at a time, beating well after each addition. Reduce the speed to low and add the flour mixture along with the milk and lemon zest. Beat until blended and smooth, stopping the mixer occasionally to scrape down the sides of the bowl. Stir in the pecans.

Spoon the batter into the prepared pan and bake until a toothpick inserted into the center of the loaf comes out clean, 50 to 60 minutes.

Meanwhile, make the lemon syrup: In a small bowl, combine the sugar and lemon juice. Set aside, stirring occasionally; don't worry if the sugar does not dissolve completely.

Remove the bread from the oven and transfer the pan to a wire rack. Using a fork, gently poke the top in several places. Stir the syrup, then slowly drizzle it over the hot bread. Cool the bread in the pan for 15 minutes, then turn the loaf out onto the rack to cool completely. Makes 1 loaf.

