

# Luscious Lemon Loaf

Poetry & Pies

**prep time:** 5-10 minutes

**bake time:** 45-50 minutes

**total time:** 1 hour

**servings:** 8-12

## Ingredients\*

### for the loaf

- 1 ½ cups (204g) all-purpose flour, spooned and leveled
- 1 ½ teaspoons (6g) baking powder
- ½ teaspoon (3g) salt
- 2 tablespoons (12g) grated lemon zest
- ⅓ cup (77g) lemon juice, room temperature
- 1 cup (200g) granulated sugar
- 2 eggs, room temperature
- 4 tablespoons (56g) avocado or vegetable oil
- ⅔ cup (150g) full fat Greek yogurt or sour cream, room temperature
- 4 tablespoons (56g) melted butter

### for the lemon glaze

- 1 cup (200g) powdered sugar
- 2-4 tablespoons (28-56g) lemon juice

## Instructions

1. Preheat your oven to 350. Grease and flour an [8x4 loaf pan](#) (see note below for making in a 9x5 pan). If it's prone to sticking, you can line it with [parchment](#) as well.
2. Prep your ingredients by zesting and juicing your lemons and melting your butter.
3. Using a [large fine mesh sieve](#), sift then whisk together the flour, baking powder, and salt. Set aside.
4. In another bowl, whisk the sugar and lemon zest until fragrant.



5. In another, larger bowl, whisk together the eggs, oil, and yogurt until well mixed. Slowly stream in the melted butter while whisking quickly (this prevents scrambling the eggs). Slowly whisk in the lemon juice.
6. Add the sugar to the wet ingredients and whisk for about 1 minute.
7. Add the flour mixture and stir gently until fully combined. It should still have some lumps in it, but it shouldn't look separated, chunky, or dry in spots.
8. Pour into your prepared pan. Bake for 45-50 minutes (longer if using a 9x5 pan), until golden on top and a toothpick inserted in the middle comes out with some moist crumbs. Check early so it doesn't over bake. If it starts to brown too quickly, tent the pan loosely with foil. Let cool in pan at least 10 minutes then turn out onto a [wire rack](#) to cool completely (at least 1 hour). Slicing a too-warm loaf will make it gummy and dry.
9. While the loaf cools, make the glaze. Mix the lemon juice and powdered sugar until smooth. If the glaze is too thin, add a little powdered sugar. If it's too thick, add some lemon juice in small splashes.
10. Pour over cooled (or slightly still warm) loaf. You can optionally put the loaf back in the pan to glaze, so you have a place to store it. I'm lazy and prefer this method, as it creates fewer dishes. :) Slice and serve.

*Enjoy with your morning coffee!*

*Store leftovers in an airtight container.*

\*This also works in a [9x5 pan](#), but may be a little shorter. You can increase the recipe by 50% (or multiply each ingredient by 1.5) to get a full-to-the-top 9x5 loaf. That would equate to the following amounts (the glaze recipe will cover either sized loaf):

- 2 ¼ cups (306g) all-purpose flour, spooned then leveled
- 2 ¼ teaspoons (9g) baking powder
- ¾ teaspoon (4g) salt
- 2 tablespoons (12g) grated lemon zest
- ½ cup (115g) fresh lemon juice, room temperature
- 1 ½ cups (300g) granulated sugar

- 3 large eggs, room temperature
- 6 tablespoons (84g) avocado or vegetable oil
- 1 cup (226g) full fat plain Greek yogurt or sour cream, room temperature
- 6 tablespoons (84g) melted butter