

Lemon Loaf

Ingredients

- ¾ cup flour
- 1 cup whole wheat flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 2 eggs
- ¾ cup sugar
- ¾ cup plain yogurt or buttermilk*
- 1/3 cup oil
- 1 tablespoon lemon peel, finely grated (see tip below)
- 3 tablespoons lemon juice
- 3 tablespoons sugar



*To make buttermilk, stir 2 teaspoons vinegar or lemon juice in ¾ cup milk. Let sit 5 minutes.

Directions

1. Preheat oven to 350 degrees F. Lightly grease a loaf pan with oil.
2. In a large bowl mix together both flours, baking powder, baking soda and salt.
3. In a medium bowl, beat eggs with a fork or whisk. Stir in sugar, yogurt or buttermilk, oil and grated lemon peel. Pour into flour mixture and stir to make a smooth batter.
4. Spoon the batter into the loaf pan and bake for 40-50 minutes. To test if loaf is done: Stick a fork or toothpick in the centre of the loaf and pull it out. If it comes out clean the loaf is done.
5. To make topping, heat lemon juice and sugar in a small pot. Bring to a boil. Cook, stirring, until sugar is dissolved.
6. Poke holes in the top of the hot loaf with a toothpick. Pour the lemon topping over the loaf. Let loaf cool completely before removing from pan.

Makes 10-12 slices

Tip: To grate the lemon peel, use a cheese grater, vegetable peeler, lemon zester or sharp knife. Grated lemon peel is also called “zest” – it adds flavour to a recipe.

