



INGREDIENTS

WET INGREDIENTS

- 1 cup of unsalted butter
- 2 cups of granulated sugar
- 1/3 cup of freshly squeezed lemon juice
- 6 eggs
- 1 cup of sour cream

DRY INGREDIENTS

- 3 cups of sifted AP flour
- 1 TSP of baking soda
- 1 TSP of kosher salt
- Zest of two lemons

LEMON SYRUP

- ½ cup of lemon juice
- ½ cup of granulated sugar

TOPPING

- ¼ cup of icing sugar



LEMON LOAF CAKE

By Caterina Romano's kitchen

DIRECTIONS

1. Preheat oven to 350 DF.
2. In the bowl of a stand mixer, cream together the butter, sugar and lemon juice. Do a scrape down.
3. Add the eggs to the butter mixture one at a time, mixing well in between each addition.
4. Add the sour cream, mix well and do a scrape down.
5. In a large bowl sift together the flour, baking soda, salt and rind of lemons. Using a fork or whisk, mix until well combined.
6. Gradually add the premixed dry ingredients to your wet mixture two tablespoon at a time.
7. Once combined, do a scrape down.
8. Use a 5" X 9" loaf pan. Spray the pan with baking spray and sprinkle flour over it shaking off the excess.
9. Pour the batter into the loaf pan and evenly spread it out.
10. Bake for 55-60 minutes or until a wood skewer comes out clean.
11. Once baked allow it to cool for 20 minutes before attempting to remove it from the pan.
12. For the lemon syrup, heat a pot over medium heat add the lemon and sugar and mix until the sugar melts and combines with the lemon juice. Mix until well combined.
13. Place your loaf on a tray. With a wood skewer, poke holes over the entire loaf so that the syrup will penetrate the inside of the cake. Cover the entire cake with the lemon syrup.
14. Once coated with syrup, allow the lemon loaf to cool for 15 minutes before cutting it.
15. Sprinkle the cake with icing sugar. Cut a piece and serve.

ENJOY THE LEMON LOAF CAKE