



INGREDIENTS

WET INGREDIENTS

- 1 cup of unsalted butter
- 2 cup 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 2 lemons

GLAZE

- ½ cup of lemon juice
- ½ cup of granulated sugar
- ¼ cup of icing sugar

OTHER

For best results, all ingredients need to be at room temperature.



LEMON LOAF CAKE

By Caterina Romano's kitchen

DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle attachment, add the butter, lemon juice and sugar and mix until smooth and fluffy.
2. Stop the mixer and do a scrape down.
3. Preheat the oven to 350 DF.
4. Add the eggs, one at a time. Add the sour cream and mix until well combined.
5. Combine the flour with the baking soda, salt and lemon zest. Mix until well combined.
6. Add the dry to the wet ingredients one tablespoon at a time. Stop the mixer and do scrape down allowing all ingredients to incorporate evenly.
7. Use a 5" X 9" loaf pan. Spray the inside with cooking spray and sprinkle with flour. Tap the pan to remove excess flour.
8. Transfer the batter to the loaf pan.
9. Bake for 55-60 minutes.
10. For the glaze, combine the lemon juice and sugar in a medium pan. Heat the pan over medium heat until the sugar dissolves in the lemon juice.
11. Remove the lemon loaf cake from the pan.
12. Place a cooling rack over a large baking tray.
13. Place the cake on top of the cooling rack and using a wood skewer, pierce holes all over the cake.
14. Slowly pour the glaze all over the cake.
15. Cool for 20 minutes. Sprinkle the top of the cake with icing sugar.

ENJOY THE LEMON LOAF CAKE