

## **Lemon Bread (A Sweet Bread)**

By Elizabeth Cornwall from Fare Thee Well (1974)

### **Ingredients**

1/2 c. shortening  
1/2 c. milk  
1 c. granulated sugar  
Rind from 1 lemon  
2 eggs  
1/2 c. walnuts (chopped)  
1 1/2 c. all-purpose flour  
1/3 c. sugar  
1 tsp. baking powder  
Juice from 1 lemon  
1 tsp. Salt

### **Instructions**

Cream shortening and sugar together. Add eggs and beat thoroughly. Mix flour, baking powder and salt and add alternately with milk. Mix in lemon rind and nuts. Pour into greased and floured bread tin and bake in 350 degree oven for 40 to 45 minutes. Mix lemon juice and 1/3 c. sugar and drizzle over top of bread while the bread is hot.

Makes 1 loaf.

Katie's notes: I used butter in place of shortening and it worked great.