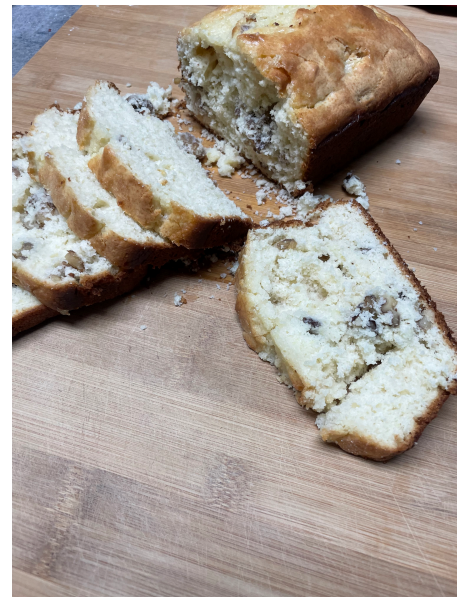




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## GLAZED LEMON NUT BREAD

- 1/4 Cup Butter
- 3/4 Cup Sugar
- 2 Eggs
- 2 Teaspoons Grated Lemon Peel
- 2 Cups Sifted Flour
- 2 1/2 Teaspoons Baking Powder
- 1 Teaspoon Salt
- 3/4 Cup Milk
- 1/2 Cup Chopped Walnuts
- 2 Teaspoons Lemon Juice
- 2 Tablespoons Sugar

## DIRECTIONS

1. Cream together butter and 3/4 cup sugar until light and fluffy.
2. Add eggs and lemon peel, beat well.
3. Sift together flour, baking powder and salt.
4. Add to creamed mixture alternately with milk, beating until smooth after each addition.
5. Stir in walnuts.
6. Pour into a greased loaf pan.
7. Bake in a 350 degree oven for 50 minutes.
8. Cool for 10 minutes.
9. Combine lemon juice and sugar.
10. Pour over top warm loaf.