



LEMON TEA BREAD

- 1/2 Cup Milk
- 2 Eggs
- 1 Cup Granulated Sugar
- 1/3 Cup Butter, Melted
- 1 1/2 Teaspoons Grated Lemon Peel
- 1 1/4 Cups All Purpose Flour
- 1 Teaspoon Baking Powder
- 1 Teaspoon Salt
- 1/2 Cup Chopped Pecans

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Grease loaf pan; set aside.
3. In a large mixing bowl, combine milk, eggs, sugar, butter and lemon peel.
4. Beat at medium speed until well blended.
5. Add dry ingredients, beat at low speed just until they are moistened and the mixture is smooth.
6. Fold in pecans.
7. Pour into loaf pan.
8. Bake 45 to 50 minutes or until toothpick inserted into the center comes out clean.
9. Meanwhile, combine sugar and lemon juice for the glaze.
10. Place bread on a wire rack, still in pan.
11. Pour glaze over loaf while it is still hot.
12. Let stand in pan for 10 minutes, then remove to wire rack to cool completely.