

# Glazed Lemon Nut Bread

## Ingredients

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1/3 c melted butter  
1 1/4 c sugar  
2 eggs  
1/4 t almond extract  
1 1/2 c all purpose flour  
1 t baking powder  
1 t salt  
1/2 c milk  
1 T grated lemon peel  
1/2 c chopped nuts  
3 T fresh lemon juice

## Instructions

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Blend well:

Melted butter &

1 c. sugar (set aside 1/4 c sugar for glaze)

Beat in eggs, one at a time

Add almond extract.

Sift together dry ingredients

Add to egg mixture alternately with milk--blend just to mix do not beat

Fold in lemon peel and 1/2 c. nuts ( I use walnuts)

Turn into greased 8 1/2 x 4 1/2 x 2 3/4" glass pan bake at 325

If you use at metal &nbsp; loaf pan bake at 350

Bake until it tests done in center &nbsp; 60-70 min watch carefully it will scorch easily

While baking mix glaze :

1/4c sugar

3T fresh lemon juice

As soon as bread comes out spoon glaze over loaf.

Let it stand 10 min. before turning out on rack to cool

Wrap when cool

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and allow to stand&nbsp; overnight before slicing  
(24 hours is better); Freezes well too.</p>