

# Jane`s Lemon Bread with Glaze

*Nancy Field*

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*1 cup sugar  
1/2 cup (one stick)  
margarine  
2 eggs  
1 1/2 cups flour  
1 1/2 tablespoons baking  
powder  
1 tablespoon lemon juice  
1/2 cup milk  
1/3 cup confectioner's sugar  
lemon juice*

In a bowl, cream the margarine and sugar. Add the eggs and beat well.

In a bowl, sift the flour and baking powder. Add the mixture to the creamed mixture alternately with the milk. Add the juice and blend well. Pour the mixture into a greased loaf pan.

Bake in the oven at 325 degrees for 55 minutes.

Make the glaze: In a bowl, blend the confectioner's sugar and lemon juice.

Spread the glaze over the bread and cool.

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Per Serving (excluding unknown items): 2254 Calories; 61g Fat (24.2% calories from fat); 37g Protein; 396g Carbohydrate; 5g Dietary Fiber; 441mg Cholesterol; 2933mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 10 1/2 Fat; 16 1/2 Other Carbohydrates.