

# Lemon-Cream Tea Loaf with Glaze

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

## **Yield: 2 loaves**

*1 package (8 ounce) cream cheese, softened*

*1/2 cup butter or margarine, softened*

*1 1/4 cups sugar*

*2 eggs*

*2 1/4 cups all-purpose flour*

*1 tablespoon baking powder*

*1/2 teaspoon salt*

*3/4 cup milk*

*2/3 cup chopped pecans*

*1 teaspoon grated lemon rind*

*2 to 3 tablespoons lemon juice*

*1/3 cup sifted powdered sugar*

In a bowl, combine the cream cheese and margarine, creaming well. Gradually add the sugar, beating until light and fluffy. Add the eggs, one at a time, beating the mixture well after each addition.

In a bowl, combine the flour, baking powder and salt. Add to the creamed mixture alternately with the milk, beginning and ending with the flour mixture. Mix well after each addition. Stir in the pecans. Pour the mixture into two greased and floured 8-1/2 x 4-1/2 x 3 inch loaf pans.

Bake in a 350 degree oven for 45 minutes or until a wooden pick inserted in the center comes out clean.

In a bowl, combine the lemon rind, lemon juice and powdered sugar, mixing until smooth. Pour the mixture over the hot loaves.

Cool in the pans for 10 minutes. Remove to a wire rack and cool completely.

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Per Serving (excluding unknown items): 4657 Calories; 245g Fat (46.0% calories from fat); 74g Protein; 573g Carbohydrate; 16g Dietary Fiber; 952mg Cholesterol; 4395mg Sodium. Exchanges: 15 Grain(Starch); 4 1/2 Lean Meat; 3 Fruit; 1/2 Non-Fat Milk; 45 1/2 Fat; 19 Other Carbohydrates.