

# Sour Cream Lemon Bread

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*1/4 cup sour cream*  
*2 tablespoons lemon juice*  
*2 - 3 tablespoons warm 2% milk*  
*2 tablespoons butter, softened*  
*1 large egg, room temperature*  
*2 teaspoons grated lemon zest*  
*2 tablespoons sugar*  
*1 teaspoon salt*  
*1/4 teaspoon baking soda*  
*2 cups bread flour*  
*1 1/2 teaspoons active dry yeast*  
**LEMON SPREAD**  
*3 ounces cream cheese, softened*  
*1/4 cup confectioner's sugar*  
*1 tablespoon lemon juice*  
*1 teaspoon grated lemon zest*

**Preparation Time: 15 minutes**

**Bake Time: 4 hours**

In a measuring cup, combine the sour cream and lemon juice. Add enough milk to measure 1/2 cup.

In a bread machine pan, place the sour cream mixture, butter, egg, lemon peel, sugar, salt, baking soda, flour and yeast in the order suggested.

Select a sweet bread setting. Choose a crust color and loaf size, if available.

Bake according to bread machine directions (check the dough after 5 minutes of mixing). Add one to two tablespoons of water or flour, if needed.

In a small bowl, combine the cream cheese, confectioner's sugar, lemon juice and lemon zest. Beat until smooth.

Serve the lemon spread with the bread.

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Per Serving (excluding unknown items): 1929 Calories; 75g Fat (34.7% calories from fat); 50g Protein; 265g Carbohydrate; 3g Dietary Fiber; 393mg Cholesterol; 3042mg Sodium. Exchanges: 13 1/2 Grain(Starch); 2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 13 Fat; 3 1/2 Other Carbohydrates.