

Lemon Bread II

Harriet Richardson - Ketchikan, AK
Treasure Classics - National LP Gas Association - 1985

Yield: 2 loaves

3/4 cup margarine
2 cups sugar
4 beaten eggs
1 cup milk
grated rind of two lemons
3 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup walnuts, chopped
TOPPING
2/3 cup sugar
juice of two lemons

Preparation Time: 15 minutes**Bake Time: 1 hour 5 minutes**

Preheat the oven to 350 degrees.

In a bowl, mix the margarine, sugar, eggs, milk and lemon rind.

Add the flour, baking powder, salt and chopped walnuts.

Turn the batter into two greased bread pans.

Bake for one hour and 5 minutes.

Make the topping: In a bowl, mix the sugar and lemon juice.

Pour over the bread as soon as it comes out of the oven. Cool the bread in the pans.

(If using baby bread pans, this recipe makes four baby loaves, adjust baking time downward.)

Per Serving (excluding unknown items): 5556 Calories; 219g Fat (34.7% calories from fat); 79g Protein; 848g Carbohydrate; 17g Dietary Fiber; 33mg Cholesterol; 3774mg Sodium. Exchanges: 20 Grain(Starch); 4 Lean Meat; 1 Non-Fat Milk; 40 1/2 Fat; 36 Other Carbohydrates.