Lemon Bread

Mrs. J. Buffington Maguire Jr - Pampas, TX River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

Yield: one loaf

1/2 cup shortening
1 cup sugar
2 eggs, slightly heaten
1 1/4 cups flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
1/2 cup malnuts or pecans, finely chopped
juice of one lemon
rind of one lemon
1/4 cup sugar

Preheat the oven to 350 degrees.

In the bowl, cream together the shortening and sugar. Stir in the slightly beaten eggs.

In a bowl, sift together the flour, baking powder and salt. Stir this mixture into the creamed mixture alternately with the milk.

Add the walnuts and lemon rind. Pour into a 9x5-inch loaf pan.

Bake for about one hour.

Remove the bread from the oven and pierce the surface with a small skewer or toothpick to make small holes.

In a bowl, combine the sugar and lemon juice. Pour over the hot bread very slowly.

Per Serving (excluding unknown items): 2668 Calories; 118g Fat (39.4% calories from fat); 33g Protein; 377g Carbohydrate; 5g Dietary Fiber; 441mg Cholesterol; 1226mg Sodium. Exchanges: 8 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 22 Fat; 17 Other Carbohydrates.

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Calories (kcal):	2668	Vitamin B6 (mg):	.3mg
% Calories from Fat:	39.4%	Vitamin B12 (mcg):	1.7mcg
% Calories from Carbohydrates:	55.8%	Thiamin B1 (mg):	1.4mg
% Calories from Protein:	4.8%	Riboflavin B2 (mg):	1.5mg
Total Fat (g):	118g	Folacin (mcg): Niacin (mg):	95mcg 9mg
Saturated Fat (g):	31g		
Monounsaturated Fat (g):	51g	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	29g	% Pofuso:	n n%
Cholesterol (mg):	441mg		
Carbohydrate (g):	377g	Food Exchanges	
Dietary Fiber (g):	5g	Grain (Starch):	8
Protein (g):	33g	Lean Meat:	1 1/2
Sodium (mg):	1226mg	Vegetable:	0

Potassium (mg):	492mg	Fruit:	0
Calcium (mg):	497mg	Non-Fat Milk:	1/2
Iron (mg):	10mg	Fat:	22
Zinc (mg):	3mg	Other Carbohydrates:	17
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	642IU		
Vitamin A (r.e.):	186 1/2RE		

Nutrition Facts

Calories from Fat: 1050
% Daily Values*
182%
157%
147%
51%
126%
18%
13%
2%
50%
54%

^{*} Percent Daily Values are based on a 2000 calorie diet.