

Fine w/ Food

LEMON LOAF NO BSNPH (YIELDS 1 LOAF)

for the wet ingredients:

- 6 tbsp. butter
- 1 cup sugar
- 2 eggs, slightly beaten

for the dry ingredients:

- 1 $\frac{1}{3}$ cup gluten-free flour (I use Bob's Red Mill)
- 1 tsp. baking powder
- $\frac{1}{2}$ cup coconut milk
- grated rind of 1 lemon

for the glaze:

- $\frac{1}{2}$ cup powdered sugar
- juice of 1 lemon



preheat oven to 350°f

cream butter and sugar together. add in eggs and beat well

combine dry ingredients in a large mixing bowl and slowly add in milk. mix to combine

fold in lemon rind

transfer batter to a greased loaf pan and bake for 40–45 minutes, or until a toothpick comes out clean. set aside and let cool

make the icing by mixing powdered sugar and juice of 1 lemon in a small bowl. pour over loaf