



Winter Lemon Loaf

Makes one standard loaf, enough for 4-6 people

- ½ cup cane sugar
- ¼ cup brown sugar
- 1 tablespoon lemon zest
- 1 ¾ cup all-purpose flour
- ¾ cup spelt flour or more all-purpose flour
- 1 tablespoon baking powder
- ¼ teaspoon salt
- 1 ½ cup nondairy milk
- ¼ cup olive oil
- ¼ cup lemon juice
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract

Lemon glaze

- ½ cup powdered sugar
- 1 tablespoons of lemon juice

Warm up your oven to 350 degrees and grease and flour a standard loaf pan.

In a large bowl, mix together the cane and brown sugar then add the lemon zest. Stick your fingers in there and rub the zest together with the sugar so that it gets all mixed in and you don't end up with chunks of zest in your finished loaf. Nobody likes that shit. Whisk in the flours, baking powder, and salt until everything is incorporated.

In a medium bowl, stir together the milk, olive oil, lemon juice, and extracts. Make a well in the center of the dry ingredients and pour in the milk mixture. Stir the batter together until there are no dry spots or large chunks. Pour this into your prepared loaf pan and bake it for 40-50 minutes until the top is golden and a toothpick stuck into the center comes out clean. Let this cool in the pan for 20 minutes then remove it and place it on a cooling rack until it's room temperature. If you pour on the glaze while the loaf is still hot it will absorb and kinda disappear into the crust. It's worth waiting for the loaf to cool, I swear.

Once the loaf has cooled, mix the powdered sugar and lemon juice together until you have a smooth glaze. Remove the loaf from the pan and place it on a cooling rack with a plate underneath. Drizzle the glaze over the top of the loaf and let the excess drip off on to the plate below. Give the glaze a few minutes to set then serve it or store it at room temperature until you get snackish for something sweet.

This will keep for up to 5 days stored in the fridge or at a cool room temperature.