



Triple Lemon Tea Bread

1/2 c. butter
1 c. sugar
1 tsp. freshly grated lemon zest
(reserve lemon for glaze)
1 Tbsp. finely cut lemon verbena, fresh
(optional)
2 eggs
1-1/2 c. flour
1/8th tsp. salt
1 tsp. baking powder
1/2 c. milk

Lemon Glaze:

1/4 c. sugar
juice of 1 lemon



Preheat oven to 325 degrees. Grease and flour an 8" x 4" loaf pan. Beat butter and sugar under creamy and light. Add lemon zest and lemon verbena (if using). Add eggs and mix well. Add remaining ingredients and combine. Beat for 2 minutes. Pour into prepared pan and bake for one hour. While bread is baking, blend sugar and lemon juice. Pour glaze over bread as soon as it is removed from oven. Cool, then remove from pan. Refrigerate. Serve bread chilled.

(Note: This bread freezes well for up to one month. The recipe also doubles very easily).



Celebrating Hot Tea Month January 2021
with the Mid Atlantic Tea Business Association

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