



LEMON BREAD

½ cup shortening
1 cup sugar
2 eggs - slightly beaten
1 ¼ cups all-purpose flour (sift before measuring)
1 teaspoon baking powder
½ teaspoon salt
½ cup milk
¼ cup sugar
Grated peel of 1 lemon
Juice of 1 lemon

Cream shortening with sugar; mix in eggs. Sift flour again with baking powder and salt. Alternately add the flour mixture and the milk to shortening mixture, stirring constantly. Mix in 1 lemon peel.

Bake in a greased 5 by 9 inch loaf pan in a moderate oven (350°) for 1 hour.

Combine the ¼ cup sugar with the lemon juice and pour over the top of the loaf when it comes from the oven. (You can poke a few holes in the top before pouring over the juice if you wish).

Makes 1 loaf.