



Lemon Almond Bread

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

Lemon zest lemon juice almond milk and a lemon glaze will make this tasty tea loaf a new family favorite

Ingredients

- - 1 ½ cups all-purpose flour - ½ teaspoon salt - 1 teaspoon baking powder - 1 cup granulated sugar - 2 tablespoons lemon zest - ¾ cup Almond Breeze Unsweetened Original almondmilk - ½ cup canola or vegetable oil - 2 large eggs
- slightly beaten - 1 teaspoon fresh lemon juice - 1 teaspoon vanilla extract - 1 teaspoon almond extract - 1 cup powdered sugar - 1 ½ tablespoons fresh lemon juice - 1 teaspoon almond extract - 3 tablespoons sliced almonds for garnish

Instructions

1. Preheat oven to 350 degrees F. Spray a 8 1/2 x 4 1/2 loaf pan with cooking spray and set aside. In a large bowl
2. whisk together the flour
3. salt
4. and baking powder. In a small bowl
5. combine sugar and lemon zest. Rub together with your fingers until fragrant. Whisk into the flour mixture. Set aside. In a separate medium bowl
6. combine the almond milk
7. oil
8. eggs
9. 1 teaspoon lemon juice
10. vanilla
11. and almond extract. Slowly add the wet ingredients to the dry ingredients. Stir until combined. Pour batter into prepared loaf pan. Bake for 55-60 minutes
12. or until toothpick comes out clean. Place the loaf on a cooling rack and cool for 15 minutes. Loosen the sides of the bread with a knife. Carefully remove loaf from pan. Let cool completely on wire rack. While the bread is cooling
13. make the lemon glaze. In a small bowl
14. combine powdered sugar
15. 1 1/2 tablespoons lemon juice
16. and almond extract. Whisk until smooth. Drizzle the glaze over the lemon almond bread. Sprinkle sliced almonds over the bread. Cut and serve.