

# LEMON BREAD

1 LB. BUTTER

8 EGGS

6.5 CUPS FLOUR

2 TSP SALT

1 CUP SUGAR

4 CUPS SUGAR

ZEST OF 2 LEMONS

4 TSP BAKING POWDER

2.5 CUPS MILK

JUICE OF 6 LEMONS

**Cream butter and sugar together. Add eggs and lemon zest. Mix dry ingredients and add alternately with milk to the creamed mixture.**

**Grease 8 small loaf pans. Distribute batter evenly between the pans. Bake at 325 degrees or until tester comes out clean.**

**Bake at least 20-25 minutes for smaller loaves.**

**Mix the 1 cup of sugar and lemon juice together. With a fork or cake tester, poke holes in the warm bread. Pour juice mixture over the bread and let cool.**

