

Bread

Lemon Bread

Makes small loaf: 6 servings

Prep. Time: 15 minutes

Ingredients

1/2 cup shortening

1/2 cup sugar

2 eggs, beaten (allergy alert)

1&2/3 cups flour

1&2/3 tsp. baking powder

1/2 tsp. salt

1/2 cup water

1/2 cup chopped nuts (allergy alert)

1 grated peel from 1 lemon

Glaze:

1/4 cup powdered sugar

juice of 1 lemon

Slow Cooker Instructions

Cooking Time: 2 to 2&1/4 hours

Ideal slow-cooker size: 4-qt.

Steps

1. Cream together shortening and sugar. Add eggs. Mix well.
2. Sift together flour, baking powder, and salt.
3. Add small amounts of flour mixture and water to shortening mixture alternating between the two.
4. Stir in nuts and lemon peel.
5. Spoon batter into well-greased 2-pound coffee can and cover with well-greased aluminum foil.
6. Place in cooker set on High for 2 to 2&1/4 hours, or until done.
7. Remove bread from coffee can.
8. Mix together powdered sugar and lemon juice. Drizzle over loaf.

Dutch Oven Instructions

Ready for testing.

Allergy Alert: Nuts. They are optional, so you may leave them out.