

# MINI LEMON LOAVES

PREP TIME: 20 MINS COOK TIME: 20 MIN TOTAL TIME: 40 MINS

*Tangy, sweet and a little sour. These moist lemon loaves are perfect for morning breakfast or as an afternoon treat. Pucker up!*

## INGREDIENTS:

### For the Lemon Loaves:

- 1 1/2 cups flour
- 1/2 teaspoon corn starch
- 1/4 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1/2 cup butter, softened
- 1 cup sugar
- 2 large eggs
- 1/2 tsp vanilla
- 1 Tbsp lemon zest 2 lemons
- 1/3 cup evaporated milk
- 1/4 cup sour cream
- 1/2 cup lemon juice

### For the Lemon Royal Icing:

- 2 cups powdered sugar
- 1 1/2 tablespoons meringue powder
- 1 teaspoons oil-free vanilla extract
- 1/4 cup room temperature water
- 1 teaspoon corn syrup
- 2 tablespoons lemon juice

## INSTRUCTIONS:

### For the Lemon Loaves:

1. Pre-heat oven to 350 degrees and grease a 8 count mini-loaf pan.
2. Add flour, cornstarch, baking powder, baking soda and salt to a medium bowl and whisk until incorporated. Set aside.
3. Add softened butter to a large bowl or the bowl of a stand mixer. Beat until smooth.
4. Slowly add the sugar and beat until all is combined scraping down the sides when necessary.
5. Add eggs, vanilla and lemon zest. Mix on medium speed until light and fluffy.
6. Add half of the flour mixture and mix until just combined.

7. Stir in the milk, sour cream and lemon juice. Mix until combined.
8. Add remaining flour and mix until all flour is combined.
9. Spoon or pipe mixture into the greased mini-loaf pan. Filling loaves about 1/3 full.
10. Bake for 18-20 or until a toothpick inserted into the center comes out mostly clean.
11. Remove from oven and let cool in pan for 5 minutes before releasing. Let loaves finish cooling on a wire rack before decorating. Start making icing.

**For the Lemon Royal Icing:**

1. Add powdered sugar and meringue powder to mixer bowl and mix for 30 seconds using the paddle attachment.
2. While mixing add the vanilla to the water and stir. With the mixer on it's lowest setting slowly add the water/vanilla mixture to the dry ingredients.
3. Continue to add the remaining water until the mixture reaches a honey like consistency. Add corn syrup. Turn the mixer to medium speed for 1 minute.
4. After the first minute, turn mixer to high speed and mix an additional 2 minutes.
5. Mix in lemon juice to flavor.

Decorate the loaves generously with royal icing and top with extra zest if desired.