

# LEMON LOAF

*Yield: 2 loaves*

## Ingredients

1 ½ cups all-purpose flour	2 cups unsalted butter, melted and cooled	1 ½ cups cake flour	2 teaspoons baking powder
8 large eggs, at room temp	1 teaspoon salt	2 ¼ cups sugar	½ cup sour cream, at room temp
¼ teaspoon baking soda	¼ cup grated lemon zest	¼ cup fresh lemon juice	⅓ cup fresh lemon juice
⅓ cup sugar	⅓ cup fresh lemon juice	⅓ cup fresh lemon juice	2 teaspoons pure vanilla extract

## Preparation

**Preheat** the oven to 350° F. Spray the sides and bottom of two 9-by-5-by-3-inch loaf pans with nonstick cooking spray. Line the bottom with parchment paper and spray the paper.

**Sift** both flours, baking powder, baking soda, and salt together in a medium bowl.

**Put** the sugar, eggs, lemon zest, and lemon juice in a food processor and pulse until combined. With the motor running, drizzle the butter in through the feed tube. Add the sour cream and vanilla and pulse until combined. Transfer the mixture to a large bowl.

**Sprinkle** the flour mixture, one third at a time, folding gently after each addition until just combined. Do not overmix. Divide the batter evenly between the prepared pans.

**Bake** in the center of the oven for 20 minutes, rotate the pans, reduce the oven temperature to 325° F, and bake

for another 30 to 35 minutes, or until a toothpick inserted in the center of the loaf comes out clean. Let cool in the pans for 15 minutes.

Use a toothpick to poke holes in the tops and sides of the loaves.

**Brush** the tops and sides of the loaves with the lemon syrup. Let the syrup soak into the cake and brush again. Let the cakes cool completely, at least 30 minutes. (The soaked but unglazed loaves will keep, wrapped in two layers of plastic wrap and frozen, for up to 6 weeks.)

**Remove** from the heat and set aside. minutes.

sugar is completely dissolved. Once dissolved, continue to cook for 3 more minutes.

Line a half sheet pan with parchment paper and invert the loaves onto the pan. Use a toothpick to poke holes in the tops and sides of the loaves.