

# Starbucks Lemon Loaf

Submitted by Danae Turner



1 ½ cups flour  
½ tsp baking soda  
½ tsp baking powder  
½ tsp salt  
3 eggs  
1 cup sugar  
2 Tbsp butter, soft  
1 tsp vanilla  
1 tsp lemon extract  
1/3 cup lemon juice  
½ cup oil

## Lemon Icing

1 cup powdered sugar  
2 Tbsp whole milk  
½ tsp lemon extract

Preheat oven to 350°. Grease a 9x5 loaf pan very well.

Combine flour, baking soda, baking powder and salt in a bowl. Use a mixer to blend together the eggs, sugar, butter, vanilla, lemon extract and lemon juice in a medium bowl. Pour wet ingredients into dry ingredients and blend until smooth. Add oil and mix well.

Pour batter into loaf pan and bake for 45 minutes or until a toothpick inserted in middle comes out clean. Cool loaf in pan.

Icing: Combine all the icing ingredients in a small bowl with an electric mixer on low speed. When the loaf is cool, remove it from the pan and frost the top with the icing. Let the icing set up before slicing.

