

French Lemon Loaf Cake

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	cake flour
1	teaspoon	baking powder
1/8	teaspoon	salt
3/4	cup	sugar
2	tablespoons	sugar
2	tablespoons	lemon peel - grated
3	each	egg
1/2	cup	unsalted butter
1/2	cup	powdered sugar
3	tablespoons	lemon juice

Position rack in center of oven and preheat to 325. Butter 6 cup loaf pan.

Mix flour, baking powder and salt in processor for 3 seconds. Set aside. Process sugar and lemon peel until peel is very fine. Add eggs and blend 1 minute, stopping once to scrape down sides of bowl. Add butter and blend one minute. Spoon reserved ingredients around inside of bowl and pulse twice. Loosen, and pulse once or twice. Pour batter into pan and cook about 55 minutes. Cool 5 minutes, and remove from pan.

Mix powdered sugar and lemon juice in bowl and brush on top and sides of hot cake. Let cool.