

Lemon Bread

*Healdsburg Inn on the Plaza, P.O.
Box 1196, Healdsburg; 707 433-6991
(makes 2 loaves)*

- 1 c. oil
- 2 c. sugar
- 4 eggs
- 3 c. flour
- ½ t. baking soda
- ½ t. salt
- 1 c. buttermilk
- 1 c. chopped walnuts
- 2 T. grated lemon peel

Topping:

- 1 c. sugar
- ½ c. lemon juice

Cream oil and sugar together; add eggs, slightly beaten. Mix together flour, baking soda and salt. Beat into mixture, alternately with buttermilk, until smooth. Stir in chopped nuts and lemon peel. Spoon into greased 9" x 5" bread pans. Bake for one hour in a 350 degree pre-heated oven. Cool slightly. Remove from pans. Heat topping ingredients until sugar is melted. Place loaves on pieces of foil. Pour topping over bread. Cool, wrap and store in refrigerator or freezer.