

### Glazed Lemon Loaf with Rum

printed from [Smells Like Food in Here](#)

adapted from [Thibeault's Table](#)

4 c all purpose flour  
1 tsp salt  
2/3 c melted butter  
1 1/2 c milk  
Grated zest of a lemon  
3 tbsp baking powder  
1 3/4 c cup sugar  
4 eggs, lightly beaten  
1/2 c rum  
1 tbsp real vanilla

#### Lemon Glaze

4 tbsp icing sugar (powdered)  
2 tbsp rum  
2 tbsp lemon juice

Preheat oven to 350°F. Lightly grease 2 large loaf pans or a combination of large and mini.

In a large mixing bowl, sift together flour, baking powder, salt and sugar.

In separate bowl, blend butter, eggs, milk, rum, lemon zest and vanilla.

Add the liquid ingredients all at once into dry ingredients. Blend just until moistened.

Turn into prepared pans and tap pan to smooth out mixture.

Bake 60 to 65 minutes, or until toothpick inserted into center comes out clean. Let cool slightly in pan, and then remove and place on a wire rack to cool.

Meanwhile, prepare glaze by mixing the ingredients until sugar is dissolved.

Poke top in several places with a toothpick and brush with lemon glaze while still warm.

### Glazed Lemon Loaf with Rum, Take 2

Last time I made this, Rodney ate it with vigor while it was still warm. The next day, he ate some more and mentioned that it was better since the rum had mellowed out (technically, gone off). This time, I decided to brush the sugar-rum mixture onto HOT loaves of bread, which would

allow the rum to evaporate that much quicker.

I turned the hot loaves out of the baking dishes by loosening them with my smallest rubbery spatula until they were ready to fall out.

Then I glazed them straight away. Notice that I placed a sheet of waxed paper under the cooling rack to catch the glaze bits that drip off. Smart, huh?

After a few minutes, I started slicing the bread and it worked! Less alcoholic but still rum flavored.