Lemon Loaf

Loaf

- 1 cup granulated sugar
- ¼ cup butter
- 1 egg
- 2 tbsp low-fat yogurt
- ½ cup milk
- 1 ½ cups flour
- 1 tsp baking powder
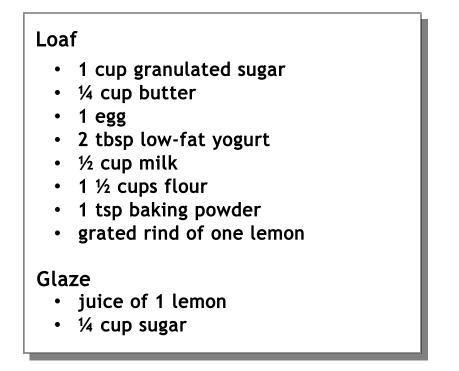- grated rind of one lemon

Glaze

- juice of 1 lemon
- ¼ cup sugar

Preheat oven to 350º. Line loaf pan with parchment paper.

In a large mixing bowl, cream sugar and butter. Beat in egg and yogurt; beat in milk.

Mix flour and baking powder; beat into egg mixture until blended.

Stir in lemon rind.

Spoon into prepared pan and bake for 1 hour or until cake tester inserted in center comes out dry. Let cake stand in pan for 3 minutes.

Combine lemon juice and sugar for glaze, mixing well; pour over top of warm cake.

Let cake cool completely before cutting.