

A close-up photograph of a loaf of lemon bread with white lemon glaze drizzled over it. Two slices are cut and placed in front of the loaf. In the background, a lemon and a rolling pin are visible on a wooden surface.

Gluten Free **LEMON BREAD** WITH LEMON GLAZE

A circular logo with a white border. Inside the circle, the letters 'G' and 'F' are positioned on either side of a stylized wheat stalk. Below the wheat stalk, the words 'GLUTEN' and 'FREE' are stacked vertically.

G F
GLUTEN
FREE

Gluten Free LEMON BREAD WITH LEMON GLAZE

Yield: 8 SERVINGS

INGREDIENTS & AMOUNTS:

- 6 eggs
- ¼ c. coconut oil
- 2 lemons
- 2 tsp. lemon peel or zest
- 1/3 c. honey
- 2/3 c. organic coconut flour
- 1 tsp. baking soda
- ¼ tsp. sea salt
- 2 tbsp. melted, unsalted butter
- 2 tbsp. honey
- 2 tbsp. 2% milk
- 1 lemon
- 1 tsp. lemon peel or zest
- ½ tsp. vanilla extract

INSTRUCTIONS:

Preheat oven to 350 degrees F.

1. Combine the eggs, coconut oil, lemon zest, lemon juice (juice the 2 lemons, pour the lemon juice in a 1 cup measuring cup, and add enough milk to the juice until you reach 1 cup), honey, coconut flour, baking soda, and sea salt in a mixing bowl and mix well.
2. Pour into a greased 9 x 5 inch bread loaf pan and bake for 32-45 minutes or until golden on top and middle is cooked through. (If the top starts to get too brown towards the end of the cooking time, put some foil over the top.)
3. Let cool.

Instructions to make the lemon glaze:

1. While the lemon loaf is cooking prepare the glaze.
2. In a small pot, mix the melted 2 tbsp. butter, 2 tbsp. honey, 2 tbsp. 2% milk (or try milk of choice: dairy milk, coconut milk, almond milk, etc.), lemon juice and lemon zest from 1 lemon, and the vanilla extract.
3. Cook over low heat until it starts to simmer.
4. Remove from heat and let sit to cool.
5. Once cooled, put in the fridge to firm up.
6. Once loaf is cooled and glaze is firmer, pour the glaze over the top of the loaf.
7. Refrigerate the loaf at least for 30 minutes to 1 hour until both the glaze and loaf firms up a bit.
8. Enjoy! Store leftovers in refrigerator.

Recipe by Primally Inspired at <http://www.primallyinspired.com/no-grains-delicious-lemon-bread-with-a-lemon-glaze/>



Nutrition Facts

8 servings per container
Serving size 1 slice (127.54g)

Amount per serving
Calories 260

% Daily Value*

Total Fat 15g 19%

Saturated Fat 10g 50%

Trans Fat 0g

Cholesterol 145mg 48%

Sodium 310mg 13%

Total Carbohydrate 26g 9%

Dietary Fiber 5g 18%

Total Sugars 18g

Includes 16g of Added Sugars 32%

Protein 7g 14%

Vitamin D 1mcg 4%

Calcium 53mg 4%

Iron 2mg 10%

Potassium 128mg 2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Ingredients: Egg, Raw; Lemon; Honey; Flour, Organic; Coconut Oil, Coconut; Milk, 2%; Milkfat; Butter, Unsalted; Baking Soda; Lemon Peel or Zest; Vanilla Extract; Sea Salt



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