

Lemon Raspberry Quick Bread

1 cup unsalted butter

2 1/4 cups sugar

4 eggs

2 1/2 cups flour

1/2 tsp. salt

1/2 tsp. baking powder

1/2 tsp. baking soda

1 cup sour cream

1 tsp. vanilla

Grated zest of 2 lemons

2 cups raspberries, fresh

For the Lemon Glaze (optional):

1 1/4 cups confectioner's sugar

1/4 cup lemon juice

1/2 tsp. vanilla

1 tsp. lemon zest

Directions:

1. Sift dry ingredients together in a bowl and set aside.
2. In another bowl, combine grated zest, vanilla extract and sour cream.
3. In a mixing bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at a time, scraping down the mixing bowl well after each addition and mix until blended. Add dry

and wet ingredients alternately to butter-sugar-egg mixture until uniformly incorporated- do not overmix. Gently fold in raspberries as not to squash them.

4. Grease and flour a bundt cake pan or 2 bread loaf pans. Pour batter into pan. Bake in a preheated 350 degrees oven for approximately 50 minutes (be sure to lower the baking time if you are making things smaller). The cake is done when a toothpick or skewer inserted in the center comes out clean. Allow to cool before glazing.

For the glaze (optional): Mix all ingredients until smooth. Pour over top of cake and serve. For a thicker glaze use less lemon juice.