

Citrus Almond Loaf Cake

Prep Time: 15 minutes
Cook Time: 55 minutes

Yield: 10 slices

Ingredients

Bread

- 1 1/2 cups all purpose flour
- 1 cup granulated sugar
- 1 tsp baking powder
- 1/2 tsp salt
- 1 Tbsp lime zest
- 1 Tbsp lemon zest
- 1/3 cup canola or vegetable oil
- 1/2 cup milk
- 2 eggs
- 2 Tbsp fresh lemon juice
- 2 Tbsp fresh lime juice
- 1/2 tsp almond extract

Glaze

- 1 cup powdered sugar
- 1-2 Tbsp lemon or lime juice (or a mix of both)
- 1/2 tsp almond extract
- 1/4 cup slivered almonds

Instructions

1. Preheat the oven to 350 degrees and grease an 8 1/2 x 4 1/2 bread pan.

Bread

2. In a medium sized bowl, sift together flour, sugar, baking powder, salt, and both lemon zest and lime zest. Set aside.
3. In a small bowl, mix together canola oil, milk, eggs, lemon juice, lime juice, and almond extract. Whisk until well combined.
4. Slowly stir wet ingredients into dry ingredients. Once the mixture has just been combined, pour the batter into prepared bread pan. Bake for 55-60 minutes, or until a cake tester comes out clean (My oven took exactly 55 minutes).
5. Allow to cool at least 10-20 minutes before removing from the pan and placing on a cooling rack.

Glaze

6. Mix lemon juice (or lime juice or a combination of both--whichever you prefer), almond extract, and powdered sugar together until well combined.
7. With the bread on the cooling rack, pour glaze over the bread. Immediately, while the glaze is still wet, sprinkle the almonds on top. Allow glaze to set, about five minutes or so, before cutting.
8. Enjoy!

<http://www.alattefood.com/citrus-almond-loaf-cake/>