

# LEMON BALM BREAD

## INGREDIENTS

1/2 cup butter, softened

1 cup sugar

1/4 cup finely chopped lemon balm leaves

2 eggs

1-1/2 cups all-purpose flour

1-1/2 teaspoons baking powder

1/4 teaspoon salt

1/2 cup milk

1/4 cup chopped walnuts, optional

1 tablespoon grated lemon peel

### GLAZE:

1/3 cup sugar

2 tablespoons water

1 tablespoon lemon juice

2 tablespoons finely chopped lemon balm leaves

## DIRECTIONS

**1.** In a large bowl, cream the butter, sugar and lemon balm. Add eggs, one at a time, beating well after each addition. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Stir in walnuts if desired and lemon peel. Pour into a greased 8x4-in. loaf pan. Bake at 350° for 50-60 minutes or until a toothpick comes out clean.

**2.** In a small bowl, whisk the sugar, water and lemon juice; stir in lemon balm. Spoon over warm bread while still in the pan. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

