

CopyCat Starbucks Lemon Loaf

Ingredients

For the Bread:

3 cups all-purpose flour
1 teaspoon kosher salt
1 teaspoon baking powder
1 teaspoon baking soda
1 cup unsalted butter softened
2 cups granulated sugar
5 large eggs
5 lemons zested and juiced (save the juice)
2 cups vanilla Greek yogurt
1 teaspoon vanilla extract

For the Simple Syrup:

$\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup reserved lemon juice from your fresh lemons above

For the Lemon Glaze:

3 cups powdered sugar
 $\frac{1}{4}$ cup reserved lemon juice from your fresh lemons above
2-4 Tablespoons heavy cream or milk

Directions

Zest and juice all the lemons first. You should have approximately 1 cup juice from your lemons. Set aside.

In a small bowl, combine your flour, salt, baking powder, and baking soda. Set aside.

In a large mixing bowl beat butter with sugar until fluffy (about 2 minutes). Add eggs, one at a time, beating until fully incorporated. Beat in lemon zest, $\frac{1}{4}$ cup of lemon juice, and vanilla extract.

Beat in flour mixture and yogurt alternatively until fully

combined (in about 3 additions).

Pour batter into TWO 9×5-inch loaf pans that have been greased with baking spray. Bake in a 350 degree F oven for 40 minutes. Cover loosely with foil and bake an additional 20-30 minutes until toothpick inserted in the center comes out clean.

Remove from oven. In a small saucepan, whisk together the simple syrup ingredients over low heat. Whisk until sugar is dissolved. Poke holes in lemon loaf using a toothpick. Pour syrup over loaves. Remove from pan and cool on wire rack. For the glaze, whisk together the sugar, lemon juice and heavy cream. Add more or less cream to get desired consistency. Pour over cooled bread. Allow to set (about 15 minutes). Slice and enjoy.

Store in airtight container for up to 5 days.