



Makes: 8-10 small loaves, 14-16 minis

Prep Time: 10 minutes Bake Time: 35 minutes

Total Time: 45 minutes (doesn't include cooling time)

Tea Cakes:

- 3 cups all-purpose flour
- 1 tsp Kosher salt
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 3/4 cup buttermilk, room temperature
- 1/4 cup fresh lemon juice
- 1 tsp pure vanilla extract
- 1 cup unsalted butter, room temperature
- 2 cups granulated sugar
- 4 large eggs, room temperature
- 1/3 cup lemon zest (from 6-8 lemons)

Lemon Glaze:

- 2 cups icing sugar, sifted
- 1/4 cup fresh lemon juice
- 2 tbsp heavy cream
- 1 tsp unsalted butter, melted
- 1/8 tsp Kosher salt

Preheat the oven to 350°F. Grease 8-10 small loaf pans (5.75" x 3") or 14-16 mini loaf pans (3.5" x 2.5") with butter or non-stick cooking spray. Lightly flour the pans, tapping out any excess. Arrange the loaf pans on a baking sheet.

To make the tea cakes, in a medium bowl, whisk together the flour, salt, baking powder and baking soda. Measure the buttermilk into a measuring cup, then stir in the lemon juice and vanilla.

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until light and fluffy, about 3 minutes. Add the eggs one at a time, beating well after each addition. Beat in the lemon zest. Stop the mixer and scrape down the sides of the bowl.

With the mixer on medium speed, alternate adding the flour mixture in 3 additions and the buttermilk mixture in 2 addition, beginning and ending with the flour mixture. Blend after each addition until just combined. Stop to scrape down the sides of the bowl, then mix for another 15 seconds. Evenly divide between the loaf pans, filling three-quarters full. Smooth the tops.

Bake the mini loaves for 20-35 minutes or the small loaves for 30-35 minutes, until a toothpick inserted in the center comes out clean. For even baking, rotate the baking sheet front to back halfway through. Transfer the pans to a wire rack and allow the loaves to cool completely before removing from the pans.

To make the lemon glaze, whisk together all the ingredients in a small bowl until perfectly smooth. Spread the tops of the cooled tea cakes with the glaze and allow them to sit for 30 minutes to set. The tea cakes can be stored in an airtight container for up to one week.

Chef's Note:

If you intend to package the loaves and give them as gifts, we recommend brushing the tops with a syrup of 1 part lemon juice to 2 parts sugar before applying the glaze. This will keep them moist for a longer period.

Recipe from Bobbette & Belle