

Foodnity Recipes

Lemon Rhubarb Loaf with Glaze

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups rhubarb, diced
- [ ] 1 lemon, zest and juice
- [ ] 1 ½ cups all-purpose flour
- [ ] ½ cup unsalted butter, softened
- [ ] ¾ cup granulated sugar
- [ ] 2 large eggs
- [ ] ¼ cup milk
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp baking powder
- [ ] ¼ tsp salt

For the Glaze

- [ ] 1 cup powdered sugar
- [ ] 2-3 tbsp lemon juice
- [ ] 1 tsp honey (optional)

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9×5-inch loaf pan; line with parchment for easy removal.
2. In a medium bowl, whisk together flour, baking powder, and salt; set aside.
3. Beat butter and sugar until pale and fluffy, then add eggs one at a time, mixing gently; stir in lemon zest and vanilla.
4. Fold in the dry ingredients alternately with milk, then gently incorporate the diced rhubarb.
5. Pour batter into the prepared pan, smoothing the top; bake for 45-50 minutes, or until a toothpick comes out with a few moist crumbs.
6. While the loaf cools on a rack, whisk together powdered sugar, lemon juice, and honey to form a smooth glaze.
7. Drizzle the glaze over the warm loaf; allow it to set before slicing.

Nutrition per serving

280 kcal	4 g	42 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the glaze thickens too quickly, add a splash more lemon juice.
- Do not overmix the batter; it can make the crumb dense.
- For extra aroma, brush the loaf with a thin layer of melted butter before glazing.