



Lemon Basil Tea Bread

1 cup organic sugar
6 tablespoons unsalted butter, softened
2 eggs
6 tablespoons milk
2 tablespoons lemon juice
1 and 1/2 cups all purpose flour
1 teaspoon baking powder
1/8 teaspoon salt
2 tablespoons *Hollie's Homegrown* Lemon Basil, chopped
1/2 teaspoon Lemon zest

Glaze

1/2 cup organic sugar
3 tablespoons fresh lemon juice
1 teaspoon *Hollie's Homegrown* Lemon Basil, finely chopped

Preheat oven to 350°

Grease loaf pan with butter

In a large bowl, cream butter and sugar with electric mixer on medium speed. Add eggs one at a time, beating well after each. Blend in milk, then lemon juice.

In a small bowl, sift together flour, baking powder, and salt. Stir in fresh lemon basil and lemon zest. Slowly add flour to butter mixture, blending on low speed with mixer. When combined, pour into loaf pan and bake for 30 to 40 minutes, or until bread test done when a toothpick is inserted in the center and comes out clean.

While bread is baking, prepare glaze by combining lemon juice, sugar and basil. Stir until sugar dissolves.

Remove bread from oven and cool in the pan for 10 minutes. Then turn out onto a wire rack (with wax paper beneath the rack). Brush glaze over all sides of bread when still warm.

Allow to cool completely before serving.

Wine Pairing Suggestions:

Wonderful with a glass of Sparkling Wine or French Champagne