

# Lemon Drop Loaf

1 Loaf

*Ingredients:*

*1/3 cup granulated sugar*

*1/2 teaspoon salt*

*Grated rind of 2 lemons*

*1 egg*

*1 package active, dry yeast*

*2 tablespoons soft butter*

*1/4 cup warm water*

*2 1/2-2 3/4 cups sifted flour*

*1/2 cup scalded milk*

*2 tablespoons butter*

*1/4 cup granulated sugar*

Mix 1/3 cup sugar with **1/2** of the lemon rind; let stand while dough is being made.

Sprinkle yeast onto water; stir until dissolved. Pour scalded milk into large bowl; add 1/4 cup sugar, salt, & the remaining lemon rind; stir until sugar dissolves. Cool until lukewarm; stir in yeast. Stir in egg, butter, 1/2 of the flour; beat until smooth (doesn't look "smooth"). Add the remaining flour, a little at a time, until dough just begins to clean sides of bowl & isn't too sticky to handle.

Turn dough onto lightly floured surface; knead 5-6 minutes until smooth & elastic & forming ball on its own. Place in greased bowl; grease top of dough. Cover with damp cloth. Let rise in warm place until it doubles in bulk or until slight indentation remains when pressed lightly with finger, 50-60 minutes or more. May let rise twice.

Punch down dough; turn onto lightly floured surface; cover with towel; let rest 5-10 minutes. Melt butter. Shape dough into 20 1" balls. Place 10 balls in greased 10"x5"x3" pan. Make 2 rows with 5 balls in a row. Brush with 1/2 of the melted butter. Sprinkle with 1/2 of the lemon-sugar. Repeat. Let rise in warm place until doubled in bulk ~45 minutes. Bake at 350° for 30 minutes. Remove from pan. Cool on rack. Tear apart to serve.