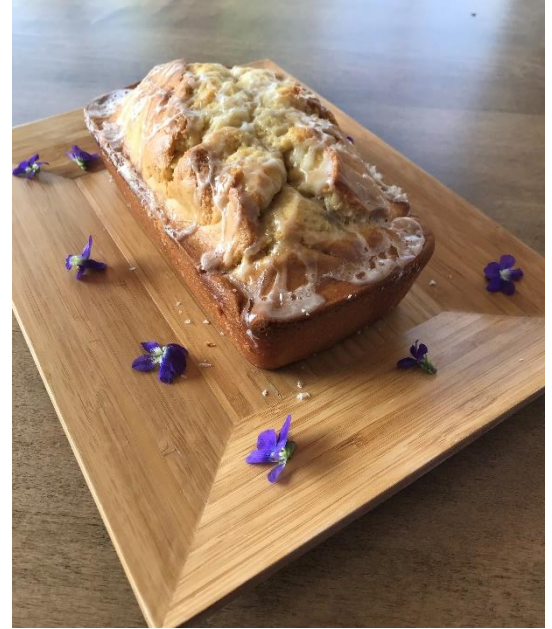


# Lavender Lemon Bread

~inspired by Afternoon Tea on Downton Abbey~

$\frac{3}{4}$  cup whole milk  
1 Tablespoon chopped fresh lavender **or** 4 teaspoons lavender paste  
6 Tablespoons butter, softened to room temperature  
1 cup granulated sugar  
2 eggs, room temperature  
1 teaspoon pure vanilla extract  
2 cups all-purpose flour  
1  $\frac{1}{2}$  teaspoons baking powder  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  cup powdered sugar, sifted  
1  $\frac{1}{2}$  teaspoons squeezed lemon juice



Preheat your oven to 350°. Use cooking spray to coat a 9 inch loaf pan, then lightly flour the sides. Combine the milk and lavender in a small saucepan over medium heat. Once the mixture is simmering, remove from the heat and allow it to cool.

In your mixing bowl, cream together the butter and sugar (using the paddle attachment) until it is smooth. Beat in the eggs until the mixture is light and fluffy, then add in the pure vanilla extract.

Combine your dry ingredients in a separate bowl (flour, baking powder, and salt), then alternate mixing the dry ingredients into your mixing bowl with the milk/lavender mixture until things are blended.

Pour the mixture into your loaf pan and bake for approximately 45 minutes.

Prepare the glaze by mixing the powdered sugar with the lemon juice. Drizzle the glaze over the hot cake once it has been pulled from the oven. Cool the glazed loaf for 20 minutes in the pan, then remove and place it on a wire cooling rack until the lavender lemon bread has cooled completely.