

ITALIAN LIMONCELLO LOAF

Cooking Times

Prep Time: 15 minutes

Bake Time: 45–50 minutes

Total Time: About 1 hour

Servings: 8–10 slices

Ingredients

For the Lemon Loaf

- 1 $\frac{3}{4}$ cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup granulated sugar
- Zest of 2 organic Italian lemons
- 3 large eggs
- $\frac{1}{2}$ cup whole milk yogurt (or mascarpone for richer flavor)
- $\frac{1}{2}$ cup extra virgin olive oil or mild vegetable oil
- $\frac{1}{4}$ cup fresh lemon juice
- $\frac{1}{4}$ cup **Limoncello liqueur**
- 1 teaspoon vanilla extract

For the Limoncello Glaze

- 1 cup powdered sugar
- 2–3 tablespoons Limoncello
- 1 tablespoon fresh lemon juice

Optional Garnish

- thin lemon slices
 - lemon zest
 - powdered sugar
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Instructions

1. Prepare the pan

Preheat the oven to **350°F (175°C)**.

Grease a **9x5 inch loaf pan** and line it with parchment paper.

2. Mix the dry ingredients

In a bowl whisk together:

- flour
- baking powder
- salt

Set aside.

3. Infuse the sugar

In a large mixing bowl rub the **lemon zest into the sugar** with your fingers.

This releases the citrus oils and intensifies the flavor.

4. Prepare the batter

Add the eggs to the lemon sugar and beat until light and slightly creamy.

Mix in:

- yogurt
- olive oil
- lemon juice
- **Limoncello**
- vanilla extract

Stir until smooth.

5. Combine the batter

Gradually fold the dry ingredients into the wet mixture until just combined.

Do not overmix.

6. Bake the loaf

Pour the batter into the prepared pan and smooth the top.

Bake for **45–50 minutes**, or until a toothpick inserted in the center comes out clean.

Allow the cake to cool in the pan for about **10 minutes**, then transfer to a rack.

7. Prepare the Limoncello glaze

In a small bowl whisk together:

- powdered sugar
- Limoncello
- lemon juice

Adjust with a little more sugar or liqueur to achieve a thick but pourable glaze.

8. Finish the loaf

Once the cake is slightly warm (not hot), drizzle the glaze over the top.

Garnish with:

- lemon slices
 - fresh zest
 - a light dusting of powdered sugar
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Tips for the Best Limoncello Loaf

Use organic Italian lemons – they provide the most aromatic zest.

Limoncello quality matters – a traditional Italian Limoncello gives the most authentic flavor.

Don't overmix the batter – it keeps the crumb soft and tender.

For extra flavor – brush the warm cake with 1–2 tablespoons of Limoncello before glazing.

For a richer version – replace yogurt with mascarpone.