

# Cake Time

## Bermuda Lemon Bread

Recipe submitted by Catherine Brae

**Serves 6 people**

### Ingredients

3oz/75g Margarine  
5oz/150g Castor sugar  
8oz/225g Plain flour  
2oz/50g Chopped walnuts  
2 eggs  
1 tsp baking powder  
Pinch salt  
Grated rind of one lemon  
1/4 pint of milk

### Special requirements

For the glaze:  
3oz/75g castor sugar  
Juice of one lemon

### Method

Cream fat and sugar, add beaten eggs, then add sifted flour and other dry ingredients alternately with milk. Finally fold in lemon rind and walnuts.

Place in a greased lined 2 lb loaf tin. Bake in a slow oven at 310° F, 150° C, gas mark 2 for one and a half hours.

To glaze: Dissolve sugar in lemon juice over a gentle heat. Pour over whilst the cake is still warm in the tin.

