



LAVENDER TEA BREAD

INGREDIENTS

For Tea Bread:

- 2 Tbsp dried lavender
- 3/4 cup milk
- 1 cup sugar
- 6 Tbsp butter, softened
- 2 eggs
- 1/2 tsp vanilla
- 2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt

For Honey-Lemon Glaze:

- 1-2 cups powdered sugar
- 1/4 cup milk
- A few drops of vanilla
- Zest of one small lemon
- 1-2 Tbsp honey
- Optional: a pinch of dried lavender for garnish

PREP TIME

15 minutes

BAKE TIME

45-55 minutes

1 Preheat oven to 325°F. Simmer dried lavender and milk in a small saucepan, stirring frequently—remove from heat before it gets to a boil. Cool to room temperature.

2 Beat sugar and softened butter in a large bowl until smooth. Add in eggs and vanilla and beat until smooth. Do not over-mix.

3 In a medium size bowl, combine flour, baking powder, and salt.

4 Alternate between adding small amounts of lavender milk and dry ingredients into the sugar mixture. Do not over-mix.

INSTRUCTIONS

5 Pour batter into greased loaf pan and bake for 45-55 minutes, or until toothpick in center comes out clean. Let bread cool, then top with glaze.

6 To make glaze: In medium size bowl, pour milk over powdered sugar and mix with whisk or fork. Then mix in vanilla, lemon zest, and honey, mixing everything thoroughly.

7 Drizzle glaze over bread and, if desired, sprinkle a pinch of dried lavender over the top. Slice and serve with a cup of tea!

Recipe submitted by Maddison Bakker.

mary & martha