



Lemon Raspberry Loaf

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The perfect snacking cake doesn't exist... This easy quickbread is sweet enough to be dressed up for dessert with some tangy whipped cream (spiked with sour cream), or enjoyed as is with tea or coffee. It's a very forgiving recipe, just make sure to use full-fat sour cream or yogurt, as they contribute necessary richness to offset the tart/sweet lemon and raspberries. Sprinkle sugar on top before baking for a crispy crunchy top crust.

Makes one 9-inch loaf

Ingredients:

- Nonstick cooking spray or butter, for greasing loaf pan
- 1 ½ cups (215 grams) all-purpose flour, plus 1 tablespoon to toss raspberries
- 2 teaspoons baking powder
- 1 teaspoon kosher salt
- 1 large lemon or 2 small ones, zested & juiced
- 1 cup (200 grams) granulated sugar
- ¾ cup full-fat sour cream or greek yogurt
- 2 large eggs
- 1 stick (½ cup/115 grams) unsalted butter, melted
- 1 cup (130g) fresh raspberries, gently rinsed and patted dry
- 2 tablespoons demerara sugar (like Sugar in the Raw), or granulated sugar

Method:

1. Preheat oven to 350°F. Lightly grease a 4-by-9-inch loaf pan with nonstick spray or butter. If desired, you can line it with parchment, leaving some overhang, for easy removal after baking.
2. In a large bowl, whisk together the dry ingredients, so they're evenly incorporated: flour, baking powder, and salt. Set aside.
3. In a medium bowl, add 1 cup sugar (200g). Zest the lemon directly over sugar, and using your fingertips, work the zest into the sugar until it's fragrant and tinted yellow. Whisk in sour cream (or yogurt), eggs, and 2 tablespoons of lemon juice from the zested lemon (If your lemon is super juicy, you can add more, but I wouldn't use more than ¼ cup).
4. Using a rubber spatula, stir the wet mixture into the dry (flour) mixture, until just combined. When a few flour streaks remain, fold in the melted butter.
5. Toss raspberries with a tablespoon of flour in a small bowl. This will help suspend them in the batter while the loaf bakes. Gently fold the raspberries into the batter. Scrape the raspberry-studded mixture into the prepared loaf pan, smoothing the top with your spatula.

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6. Sprinkle the top of the loaf with extra sugar, if using (I like to hold the loaf pan in one hand suspended over my kitchen sink, while sprinkling with the other hand, so I can get full coverage).
7. Bake at 350°F for 50 to 60 minutes, until the top of the loaf is golden brown, the edges become slightly crispy, and begin to pull away from the pan. A tester inserted into the center of the cake should come out clean (unless you hit a raspberry, of course). Let cool completely in the loaf pan.

*Notes

To serve as dessert, make a tangy whipped cream: Combine 1 cup chilled heavy cream, $\frac{1}{4}$ cup sour cream, $\frac{1}{4}$ cup confectioner's sugar, and $\frac{1}{2}$ teaspoon vanilla. Whip until soft peaks form, about 4 minutes. Garnish with additional raspberries. Loaf can be baked up to 5 days ahead, if wrapped tightly and stored at room temp.