

LOST VALLEY

Gluten Free Olive Meyer Lemon Loaf

Prep 20 mins

Bake 50-55 mins for one loaf

Serves 8-10

Ingredients:

- 3 large eggs
- 1 cup sour cream
- 1 ½ cup GF all purpose flour
- ½ t baking powder
- ½ t kosher salt
- ¼ t baking soda
- 2 t poppy seeds optional
- 2 Meyer Lemons
- 1 cup granulated sugar
- ½ cup Cordero Vineyards Olive Oil
- Flaky sea salt for topping

Baking Options

- One 9 x 5 in loaf pan – 50-55 mins
- Three 6 x 3 in loaf pans – 30-35 mins
- Standard Muffin Pan (12) – 18-20 mins
- Mini Muffing Pan (24) – 10-14 mins



Instructions:

Allow the eggs and sour cream to sit at room temperature for about 30 mins.

Place rack in middle of oven and heat to 350°F. Line 9 x 5 in loaf pan with parchment paper (see Baking Options for smaller loaves or muffins above).

Whisk the flour, baking powder, kosher salt, backing soda and poppy seeds in medium bowl.

In large bowl, zest 2 Meyer Lemons. Squeeze the lemons until you have 3T lemon juice. Add the granulated sugar and using your fingers, rub the zest into the sugar until it's well combined and fragrant. Add the eggs, sour cream, 3T lemon juice and olive oil. Whisk until sugar is dissolved and no lumps remain.

Add in the flour mixture and whisk until smooth, about 30 seconds. Transfer batter to the prepared pan and smooth the top. Lightly sprinkle the top with flaky sea salt.

Bake until lightly browned and toothpick inserted in the center come out clean, approx 50-55 mins. Let cool in pan for 15 mins then lift loaf from pan using parchment paper and place on wire rack to cool completely.

Recipe adapted from theKitchn.com "Copycat Starbucks Lemon Loaf Cake".