

Downton Abbey Lavender Tea Bread

Servings: 6

Prep Time: 10 mins

Cook Time: 50 mins

Total Time: 1 hr

Author: Sandy / Reluctant Entertainer

Course: Dessert

Cuisine: American

This recipe makes 1 loaf pan or 3 small (3 1/2" x 6" pans)

Ingredients

3/4 cup milk

1 Tbsp. fresh lavender, finely chopped (or 3-4 tsp. dried)

6 Tbsp. butter, softened

1 cup white sugar

1 tsp. lemon zest

2 eggs

1/4 cup Greek yogurt, or plain or vanilla

1/2 tsp. vanilla extract

2 cups all-purpose flour

1 1/2 tsp. baking powder

1/2 tsp. salt

Glaze

2/3 cup sifted powdered sugar

3 tsp. lemon juice

1/2 tsp. vanilla extract

Instructions

Preheat the oven to 325 degrees. Grease and flour a 9x5 inch loaf pan (or 3 small pans; 3 1/2 x 6-inch pans).

Combine the milk and lavender in a small saucepan over medium heat. Heat to a simmer, then remove from heat, and allow to cool slightly.

With a hand mixer, in a medium mixing bowl, cream together the butter and sugar until smooth. Beat in the eggs and lemon zest until the mixture is light and fluffy; add in Greek yogurt, and vanilla.

In a separate bowl, combine the flour, baking powder, and salt; gently mix into the creamed mixture alternately with the milk and lavender, until just blended.

Pour the batter into the prepared pan(s).

Bake for 45-50 minutes (loaf pan). For the 3 small pans, bake for 30 minutes.

To prepare glaze, combine powdered sugar, lemon juice and vanilla. Poke holes with a fork into each loaf (about 6-8 times per loaf). Spread glaze over hot cake. Cool in pan 20 minutes on a wire rack; remove each loaf from the pan. Cool completely on wire rack.

©Reluctant Entertainer - Downton Abbey Lavender Tea Bread

<https://reluctantentertainer.com/downton-abbey-lavender-tea-bread/>