

Buttermilk Lime Quick Bread

written by The Recipe Exchange | August 15, 2017

Ingredients

1 egg
1 cup buttermilk
1/4 cup vegetable oil
lime zest from 4 limes
4 tablespoons lime juice, divided
1 3/4 cup all-purpose flour
3/4 cup sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 cup confectioners sugar

Directions

Heat oven to 350F. Grease and flour the bottom and sides of an 8x4 or 9x5 inch loaf pan.

In a medium bowl, whisk together the egg, buttermilk, oil, lime zest, and 2 tablespoons of the lime juice until well blended. Add in the flour, sugar, baking powder, and salt and stir until just moistened (some lumps will remain).

Pour the batter into the pan and bake for 50 to 60 minutes until golden brown and a toothpick inserted into the center comes out clean.

Cool in the pan for 10 minutes, then remove the bread to a cooling rack and cool completely, about 1 hour.

In a small bowl, mix together the confectioners sugar and 2 tablespoons of lime juice, adding additional lime juice if necessary to reach the desired consistency. Drizzle the glaze over the bread and allow it to solidify, about 30 minutes, before slicing and serving.