

2 lemon dessert recipes that are sure to satisfy



Back in 2010, I wrote about a lemon pie recipe that has since been the most downloaded recipe on my website. It's called the Arizona Sunshine Lemon

Pie and no wonder it's so popular. It is absolutely delectable and ridiculously simple to make.

You throw five ingredients (including an entire lemon, peel and all) into a blender, pour it into a pie shell and 40 minutes later you have citrus magic.

I'm sharing it again in case you missed it, but this week I'm also offering up another tasty treat to celebrate the abundance of citrus-laden lemon trees in the Valley. It's a Lemon Cream Loaf

Cake, and I found it in a cookbook called Old Favorite Recipes from St. John's Lutheran Church in Des Moines, Iowa.

It's super moist, and if you're a lemon lover, this sweet and tangy loaf cake will definitely satisfy.

I don't know what's more enticing or intoxicating — the fragrance of Arizona's spring citrus blossoms or a lemon pie or loaf coming out of the oven. They both have "a peel."

Share a family kitchen memory or heritage recipe with Jan D'Atri. Reach her at jan@jandatri.com or visit www.jandatri.com. Catch her in the Arizona Midday kitchen weekdays from 12:30-2 p.m. on Channel 12.



JAN D'ATRI

Arizona Sunshine Lemon Pie.

Lemon Cream Loaf Cake

Ingredients

- 1 (8 oz.) package cream cheese, softened
- ½ cup butter, slightly softened
- 1¼ cup sugar
- 2 large eggs
- 5 teaspoons lemon juice, divided
- 1 teaspoon lemon zest
- 2¼ cups flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- ¾ cup milk
- 1 cup powdered sugar

Directions

Preheat oven to 350 degrees. With an electric mixer, beat together cream cheese and butter until soft and creamy. Gradually add 1¼ cups sugar, beating well to incorporate. Add eggs, 1 teaspoon of lemon juice and lemon zest, mixing well. Add flour, baking powder and salt, mixing to combine. Slowly pour in milk and mix well. Pour batter into two greased loaf pans (Approximately 8x4x3-inch). Bake at 350 degrees for approximately 45 minutes, or until a toothpick comes up clean. In a bowl, combine powdered sugar and remaining 4 teaspoons of lemon juice, stirring with a fork



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Lemon Cream Loaf sliced.

or whisking until smooth. If too thick, add a few drops of water. Brush or pour slowly over hot loaves. Garnish with thin lemon slices. Cool in pans on wire racks 10 minutes. Then cover with plastic wrap to keep moist. Serve room temperature or chilled.

Arizona Sunshine Lemon Pie

Ingredients

- 1 large lemon
- 4 large eggs
- 1 stick (8 tablespoons) melted butter
- 1 teaspoon pure vanilla
- 1½ cups sugar
- 1 unbaked piecrust

Directions

Pre-heat oven to 350 degrees. Cut lemon in small chunks leaving rind on. Remove seeds. In a blender or food processor, blend together lemon chunks, eggs, butter, vanilla and sugar until mixture is smooth and creamy. (It should be fairly runny.) Pour into unbaked piecrust. Bake at 350 degrees for about 40 minutes. If crust becomes too brown, cover gently with foil and finish baking. Serve with a dollop of fresh whipped cream.