

Honey Lemon Sesame Bread



A sweet, citrus bread.

Ingredients

- Bread
 - 1 1/4 c. flour
 - 1/2 c. honey
 - 2 Tbsp. nonfat dry milk
 - 2 eggs
 - 2 tsp. baking powder
 - 2 Tbsp. lemon juice
 - 1/2 tsp. salt
 - 1 Tbsp. grated lemon rind
 - 1/4 c. margarine
- Topping
 - 1/2 c. sesame seeds
 - 2 Tbsp. lemon juice
 - 3 Tbsp. honey

Method

1. Sift dry ingredients together in a bowl.
2. Slowly add 1 cup buttermilk, beating constantly with a spoon until dough is firm enough to be gathered in a ball. If dough crumbles, beat in more buttermilk.
3. Place dough on lightly floured board and pat into shape of a round loaf, about 8 inches in diameter and 1 1/4 inches thick.
4. Place dough on greased baking sheet and cut X into dough about 1/2 inch thick, dividing top into quarters.
5. Bake at 425 ° for 45 minutes or until the top is golden brown.
6. Serve sliced with butter.

Courtesy of member Nancy Jean Moser, House of Lancaster Cookery Book, 1986