



## Lemon Baby Teacakes

Use aluminum foil pans for baking these treats and gift-wrap them—pan and all. They stay fresh longer that way.

2¼ cups all-purpose flour	1 cup sugar
1½ tsp baking powder	Grated zest of 2 lemons
1/2 tsp salt	4 large eggs
1½ sticks (6 oz.) unsalted butter, softened	1½ tsp vanilla extract
	1/2 cup milk

1. Butter three 5¼-inch (2-cup capacity) loaf pans, dust with flour, and place them on a baking sheet.
2. Whisk together the dry ingredients. Beat the butter, sugar, and zest together for about 2 minutes. Add the eggs one at a time, beating for 1 minute after each egg goes in. Stir in the vanilla. Alternately, blend in the dry ingredients (in 3 additions) and the milk (in 2).
3. Divide the batter among the pans and bake at 325°F for 45 to 50 minutes, or until a toothpick inserted into the cakes comes out clean. Cool before wrapping.

Each loaf serves 8. Per serving: 140 calories, 18g carbs, 2g protein, 50mg cholesterol, and 7g fat.