



Spring time Lemon & Lavender Loaf

Prep Time 15 mins

Cook Time 45 mins

Total Time 1 hr

Ingredients:

- 2 Medium Eggs (or Vegan alternative)
- $\frac{3}{4}$ cup Granulated Sugar (150 grams)
- 3-4 drops doTERRA Lemon essential oil
- 100ml Water
- $\frac{3}{4}$ stick Unsalted Butter (80 grams), melted (or dairy-free option)
- 1-2 drops doTERRA Lavender essential oil
- 2 cups All-Purpose Flour (280 grams)
- 2½ teaspoons Baking Powder
- $\frac{1}{4}$ cup Lemon Juice , freshly squeezed (60 ml)
- 1 tablespoon Sugar

Instructions

Lemon lavender loaf:

1. Whisk the eggs and sugar until pale and creamy. Add lemon oil, water, melted butter and lavender oil. Mix until combined.
2. Sift in the flour with baking powder and mix with a mixer until well combined. Pour the batter into a 2 pound loaf tin lined with baking paper.
3. Bake in a preheated oven at 360°F/180°C for 40-45 minutes or until an inserted skewer comes out clean.
4. Right after you take out the bread from the oven, pour over it the sweetened lemon juice. Let the bread cool down before slicing.

