

Lemonade Crumble Loaf Cake

Ingredients:

Crumble Topping

½ cup sugar

¼ cup all purpose flour

2½ tbsps softened butter

Dash of Salt

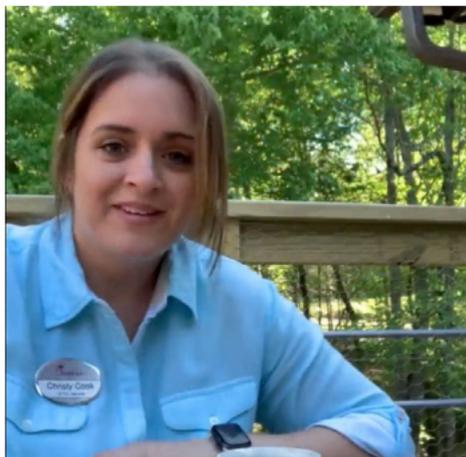
Lemonade Glaze

½ cup powdered sugar

2 tbsps lemonade reduction*

*Lemonade Reduction

1½ cups Chick-fil-A® Lemonade



Ingredients (continued):

Lemonade Cake

¾ cup lemonade reduction*

1 stick butter (½ cup softened)

½ cup sugar

1 tsp vanilla extract

1 large egg

2 cups flour (don't use self-rising or bread
flour)

3 tsp baking powder

½ tsp salt

Pan release spray

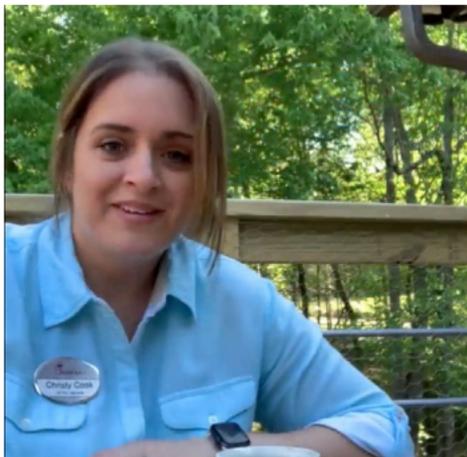
Parchment paper

Lemonade Crumble Loaf Cake

Directions:

Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**

1. Gather your ingredients & preheat oven to 325 degrees (glass or stoneware pan), 350 degrees (metal pan).
2. Make Lemonade reduction: In a small sauce pan on your stove, add the lemonade & turn heat to medium-high. Once this begins to boil, set a timer for 5 minutes. Allow it to boil on medium-high heat, no stirring is needed. Once timer reaches 5 minutes, remove reduction from burner & allow to rest until room temp. To speed up this process, transfer reduction to a shallow container and place in fridge. The goal is to reduce the liquid amount to just under 1 C of total liquid.



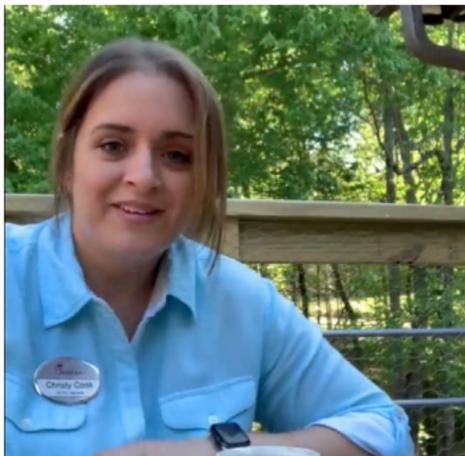
Directions (continued):

3. Make crumble topping: in the bowl of a stand mixer or a medium sized mixing bowl, add all ingredients for crumble topping. Mix until the ingredients are incorporated and resembles damp sand. Set aside in a separate container.
4. Prepare loaf pan: add parchment to overlap edges (if available) for ease of removal; spray pan & parchment with pan release spray. If you don't have parchment, use pan release spray with added flour OR butter & flour the inside of pan. Be sure to get the corners!
5. Make lemonade cake batter: preblend flour, baking soda & salt, set aside. Into mixing bowl, add butter, sugar, vanilla & egg. Cream until mixed. Stir ingredients together by hand or with mixer. Add flour mixture a little at a time until batter is formed. Slowly add lemonade reduction—be sure to use only $\frac{3}{4}$ C of the reduction here, reserving the rest. Mix on medium speed until all ingredients are incorporated, do not overmix.

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Directions:

6. Add batter to prepared pan.
7. Add crumble topping to top of batter.
8. Bake at for 45-55 minutes or until top is browned, toothpick inserted in center comes out with only baked crumbs, no liquid batter (internal temp should be 190).
9. Make lemonade glaze: while crumble loaf is baking, prepare glaze. Add ingredients to small pouring container or measuring cup & stir until no lumps remain. Set aside. Note: if you have any leftover Lemonade Reduction, drizzle it into sparkling water, add ice & mint & enjoy.
10. Once cake is baked, allow to cool in pan for 5-10 minutes. Carefully remove from pan. Run a flat blade around the edges of the pan to loosen the cake – it will be hot & delicate. Allow to cool on a baking rack. Once it has cooled 30 minutes, drizzle glaze over top of crumble topping.



Directions (continued):

11. For a berry cake, 1 C of drained fresh blueberries (or other berries) can be added to cake. This recipe also can be used to make 12 regular muffins, follow all steps as mentioned, divide batter & topping into muffin pan & increase oven temp to 375 & bake for 20 minutes.