

# Pink Peppercorn Lemon Thyme Spiced Bread

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PREP TIME:

30 Minutes

BAKE TIME:

55-60 Minutes

TOTAL TIME:

90 Minutes

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## Ingredients:

- 1 cup melted coconut oil
- 1/2 cup sour cream
- 3 large eggs
- 1 1/4 cups granulated sugar
- 1 tablespoon vanilla extract
- 1 tablespoon lemon zest
- 1/2 cup lemon juice
- 2/3 cup milk
- 3 cups all purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 3 teaspoons finely ground Spiceology Pink Peppercorn Lemon Thyme seasoning



## Pink Peppercorn Lemon Thyme Honey Glaze Topping:

- 1/4 cup lemon juice
- 1/3 cup honey
- 2 tablespoons finely ground Spiceology Pink Peppercorn Lemon Thyme seasoning

## Frosting (optional):

- 1 ounce cream cheese, at room temperature
- 1 sticks salted butter, at room temperature
- 2 cups powdered sugar
- 1 teaspoon vanilla extract
- 1 teaspoon finely ground Spiceology Pink Peppercorn Lemon Thyme seasoning

## Instructions:

1. Preheat oven to 350° F. Spray a glass loaf baking dish with non-stick spray.
2. Using a mortar and pestel, grind 5 tablespoons\* of the Spiceology Pink Peppercorn Lemon Thyme seasoning and set aside.
3. In a large bowl, beat together the oil, sour cream, eggs, sugar, lemon zest, lemon juice, milk, and vanilla.
4. In a separate bowl, combine the flour, baking powder, baking soda, and 3 teaspoons of the Spiceology Pink Peppercorn Lemon Thyme. Whisk until combined.
5. Working in batches, add 1/3 of the flour mix to the wet ingredients and mix on slow speed until combined, scraping the edge of the bowl with a spatula with each addition. Once all of the flour mixture has been incorporated, increase the speed of your mixer to medium for about 30 seconds to insure all of the ingredients are well combined.
6. Pour the batter into the prepared loaf baking dish. Bake 55-60 minutes, until the top is just set and no longer wiggly in the center. Remove and let cool.
7. To make the glaze topping, in a small saucepan, bring the lemon juice, honey, and 2 tablespoons of the Spiceology Pink Peppercorn Lemon Thyme seasoning to a boil over high heat. Boil 1-2 minutes, until just slightly thickened. Remove from the heat and let cool for 3 minutes. Evenly spoon the syrup over the cake, then let cool completely, for about 1 hour.
8. OPTIONAL FROSTING: In a stand mixer, beat the cream cheese until whipped. Add the butter and beat until light and fluffy, about 2 minutes. Add the powdered sugar, vanilla, and 1 teaspoon of the Spiceology Pink Peppercorn Lemon Thyme seasoning. Beat until the frosting is light and fluffy. Once the cake and glaze topping are completely cooled, frost the cake all over.

\* Store remaining ground Spiceology Pink Peppercorn Lemon Thyme seasoning in an air-tight container for future use.