Meyer Lemon Lavender Cake
("Old Fashioned Lemon Bread")

1.5 cups all purpose flour
1 cup sugar
1 tsp. baking powder
1/2 tsp salt
2 eggs
1/2 cup milk
1/2 cup oil*
2.5 tsp lemon zest
2 tsp fresh lavender flowers (optional)
Lemon Glaze recipe (see below)

*I used canola oil but I think olive oil would add an interesting flavor to this cake as well.

Preheat the oven to 350 degrees.

Mix the flour, sugar, baking soda and salt in a large bowl.

In a medium sized bowl whisk together the eggs, milk, oil, lemon zest and lavender. Add the egg mixture into the dry ingredients and stir to combine.

Pour the batter into a greased and floured loaf pan. I used an 8.5# non-stick loaf pan so I just sprayed it with a little cooking oil spray.
Bake at 350 for 50-55 minutes, or until a wooden skewer comes out clean. The cake may cook faster if you use a larger or differently shaped loaf pan so start checking it after about 40 minutes.

Once the cake is done, remove it from the oven. Using a long wooden skewer, poke holes in the top of the cake, all the way to the bottom, about 1" apart. Do not remove from the pan. Follow the directions below for adding the glaze.

Lemon Glaze
1/2 cup sugar
5 Tbsp lemon juice
1 tsp lemon zest
1 tsp lavender flowers

Mix the sugar and the lemon juice and heat until the sugar dissolves into a syrup. Do not add the zest and lavender yet.
 Pour 1/2 the glaze over the cake while it's still in the pan after you have poked holes in the top (as described above). Let the cake rest for 15 minutes and then remove from the pan and set on a platter.
Mix the other half of the syrup with the lemon zest and lavender flowers, heat it in a small pot and let it reduce about 1-2 minutes. The goal is to slightly thicken the syrup but

be careful not to let it burn.

Remove from the heat, wait about 15 seconds, and then pour the syrup with the zest and the flowers in it over the top of the cake and allow to cool.