Recipe

Lemon Zucchini Bread

Nutrition

Per Serving: 169 calories; protein 3.8g; carbohydrates 29.1g; dietary fiber 2.5g; sugars 12.8g; fat 4g; saturated fat 1.3g; cholesterol 1mg; vitamin c 1.9%; calcium 5%; iron 1.6%; potassium 80.2mg; sodium 211.5mg

Directions

1. Preheat oven to 325° F.
2. Grease and flour two 8 x 4-inch loaf pans and set aside.
3. In a large bowl, whisk together the flour, salt, baking powder, and baking soda. Set aside.
4. In a large bowl, combine sugar and lemon zest. Rub together with your fingers until fragrant.
5. Add the eggs, olive oil, lemon juice, and vanilla to the lemon sugar mixture and stir until smooth.
6. Add in the dry ingredients and stir until just combined, the batter will be thick.
7. Stir in the zucchini and pour the batter into the prepared loaf pans.
8. Bake for 60-65 minutes, or until the tester inserted in the center comes out clean.
9. Place the loaves on a cooling rack and let them cool for 15 minutes in the pans. Loosen the sides of the bread with a knife.
10. Carefully remove the loaves from the pans. Let cool completely on the rack.
11. While the bread is cooling, make the lemon glaze. In a small bowl, combine powdered sugar and lemon juice.
12. Whisk until smooth.
13. Drizzle the glaze over the loaves. Slice and serve.

Ingredients

Bread

- 3 cups all-purpose flour
- 1 tsp salt
- 1 tsp baking soda
- 1 tsp baking powder
- 2 cups granulated sugar
- Zest of 2 large lemons
- 3 large eggs
- 1 cup light olive oil, not extra-virgin
- 1 tablespoon fresh lemon juice
- 1 ½ tsp vanilla extract
- 2 cups grated zucchini

Glaze

- 2 cups powdered sugar
- 3 tablespoons fresh lemon juice

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