

Idiot's Kitchen Recipe – Rosemary Lemon Zucchini Bread

Recipe from idiotskitchen.com – Adapted from Simply Recipes



Ingredients:

2 medium zucchini, grated – about 3 cups
3 cups flour
2 teaspoons baking soda
½ teaspoon baking powder
2 Tablespoons fresh rosemary, leaves stripped and finely chopped
2 eggs
1 cup sugar
½ cup (1 stick) melted butter
¼ cup olive oil
2 lemons zested (at least 1 Tablespoon) and juiced
pinch of salt (optional)

Preheat the oven to 350 degrees.

Grate 2 medium zucchini and let it drain in a colander while you prepare the other ingredients. Melt 1 stick of butter (½ cup) and cool slightly.

In a medium bowl, combine 3 cups flour, 2 teaspoons baking soda, ½ teaspoon baking powder, and a pinch of salt. Add 2 Tablespoons of finely chopped fresh rosemary and whisk to combine.

In a large bowl, whisk 2 eggs until lightly foamy then whisk in 1 cup of sugar. Add the slightly cooled melted butter whisking the entire time. Stir in ¼ cup olive oil, 3 cups of grated zucchini, and the zest and juice of 2 lemons.

Working in thirds, add the flour to the wet ingredients stirring only until combined. Grease or spray a loaf pan (mine was 9x5, you can also use 2 smaller pans or even mini pans) and spread the batter evenly in the bottom.

Bake at 350° for 50-60 minutes until golden brown and a skewer inserted in the center comes out clean. Be sure to adjust the timing for smaller pans and start checking the bread for doneness after about 45 minutes.

Allow the bread to cool in the pan for at least 10 minutes, then remove and cool on a wire rack.