

Idiot's Kitchen Recipe – Lemon Zucchini Bread

Recipe from www.idiotskitchen.com – Adapted from www.nancycreative.com



Ingredients:

2 cups flour
2 teaspoons baking powder
½ teaspoon salt
2 eggs
½ cup canola oil
2/3 cup sugar
Zest of 1 lemon
2 Tablespoons lemon juice (from the lemon you zested)
1 teaspoon vanilla
½ cup buttermilk
1 cup (or more) zucchini, grated
1 cup powdered sugar
1 lemon, juiced (note: 2 lemons total are needed for this recipe)

Preheat the oven to 350 degrees.

In a large bowl, combine 2 cups flour, 2 teaspoons baking powder, and ½ teaspoon salt. Whisk to distribute the baking powder throughout the flour and set aside.

In a medium bowl, whisk 2 eggs until well blended. Add ½ cup canola oil and 2/3 cup sugar. Whisk until light and well blended. Add the zest of 1 lemon, the juice of 1 lemon (about 2 Tablespoons), 1 teaspoon vanilla, and ½ cup buttermilk and stir to combine. Add 1 cup (or more) grated zucchini and stir to combine.

Pour the wet ingredients into the dry ingredients and stir just until all of the flour has been absorbed. Do not be tempted to over-stir.

Grease and flour a 9x5 inch loaf pan. Pour the batter into the pan and bake at 350 degrees for 45 minutes or until golden brown and a skewer inserted into the center comes out clean.

Let the bread cool for 10 minutes in the pan and then turn it onto a wire rack to cool completely. When the bread has cooled, mix 1 cup of powdered sugar with the juice of 1 lemon to make a glaze. Add 1 teaspoon of water if you need to thin the glaze out to a pourable consistency. Pour the glaze over the cooled loaf and spread it out with the back of a spoon.

Allow the glaze to set and harden completely before cutting. Try not to eat the whole loaf in one sitting. Or do, it's that good!