

Lemon Zucchini Bread

From alattefood.com

Ingredients:

Bread:

1 cup canola or vegetable oil
6 oz Greek Yogurt, lemon or vanilla
1 Tbsp lemon juice
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3 eggs
2 cups sugar
3 cups all purpose flour
1 tsp baking soda
1/4 tsp baking powder
2 tsp lemon zest
1 tsp salt
2 cups grated zucchini, about 1 large zucchini
1 tsp vanilla extract

Lemon Glaze:

1 cup powdered sugar
1-2 Tbsp lemon
Topping (Optional)
2 Tbsp lemon zest

Instructions:

1. Preheat oven to 350 degrees and coat two 8 1/2" x 4 1/2" bread pans with baking spray.
2. In a large bowl, cream together oil, Greek yogurt, lemon juice and sugar. Once combined, add in eggs, one at a time, beating well after each addition.
3. In a separate bowl, sift together flour, baking powder, baking soda, salt. Add in lemon zest, and stir together.
4. Add dry ingredients into wet ingredients, and mix just until combined.
5. Add in zucchini and vanilla extract, and stir.
6. Once combined, divide batter evenly between the two bread pans.

7. Bake for 55-60 minutes, or until a cake tester comes out clean.
8. Allow to cool at least 10-20 minutes before removing from the pan and placing on a cooling rack.

Glaze

1. Mix lemon juice and powdered sugar together until well combined.
2. With the bread on the cooling rack, pour glaze over the bread.

Topping

1. Sprinkle zest over the top of the glaze.