

Glazed Lemon Zucchini Bread

2 c. cake flour
1/2 t. salt
2 t. baking powder
2 eggs
1/2 c. canola oil
1 1/3 c. sugar
2 TB lemon juice
1/2 c. buttermilk
zest of 1 lemon
1 c. grated zucchini

Glaze ingredients

1 c. powdered sugar
2 TB lemon juice
1 TB milk

Mix flour, salt & baking powder in medium bowl & set aside.
In a large bowl, beat eggs. Add oil & sugar until well blended. Add lemon juice, buttermilk, lemon zest to this mixture & blend all together.
Fold in zucchini until it is mixed well.
Add dry mixture to wet mixture & blend all together until well combined.
Pour batter into greased 9"x5" loaf pan.
Bake at 350 degrees for 40-45 minutes. Can take up to 1 hour.
While still warm, make glaze & spoon over bread. Let the glaze set up before cutting & serving.

Note - I make mini & regular muffins. If I have a dark pan I have at 325 degrees for about 18-20 minutes. If I have a light pan, I have at 350 degrees for same amount of time. Regular size muffins I get between 18-24 out of this recipe.

The glaze recipe can be cut in half if making 1 batch of bread/muffins. I got 2 batches of muffins out of 1 glaze recipe.

Since this calls for lemon zest, I use the juice from that lemon & whatever I'm short I use the lemon juice concentrate. This is absolutely my favorite lemon muffin recipe. They freeze very well. Hope you enjoy!

Sandy Schneider