

## Lemon-Zucchini Bread

### *For the bread*

- 3 cups all-purposes flour, sifted
- 1 tsp. salt
- 1 tsp. baking soda
- 1 tsp. baking powder
- 2 cups granular sugar
- Zest of 2 large lemons
- 3 large eggs, room temperature
- 1 cup of olive oil
- 1 Tbs. fresh lemon juice
- 1 ½ tsp. vanilla extract
- 2 cups grated zucchini, drained about 15 minutes

### *For the glaze*

- 2 cups powdered sugar
- 3 Tbs. fresh lemon juice

**Method:** Pre-heat oven to 325 degrees. Grease and flour TWO 8 x 4 loaf pans. Set aside. In a large bowl, whisk-together dry ingredients EXCEPT sugar (flour, salt, baking soda & baking powder.) Set aside. In a medium bowl, combine sugar and lemon zest. Rub together until fully-blended and fragrant. In a larger bowl, whisk together eggs, olive oil, 1 Tbs. lemon juice and vanilla. Add sugar mixture and whisk until smooth. Fold-in dry ingredients until moist. Fold-in grated zucchini and pour EQUALLY into prepared pans. Bake in pre-heated oven for 60-65 minutes or until tester comes out clean. Place loaves in the pans on a cooling rack for 15 minutes. Loosen sides with a knife and carefully remove loaves from the pans and cool near completely. While the loaves are cooling, mix remaining 3 Tbs. lemon juice and 2 cups of powdered sugar in a quart-sized zip-lock. Mix by hand until smooth. When loaves are nearly cool, snip a corner from the bag and drizzle glaze over the loaves. Slice and serve.

*This is really tasty! Moist and flavorful! Excellent the next day!*