

# Lemon Zucchini Bread with Icing

## Quick Bread Ingredients

2 cups Flour

½ teaspoon Salt

2 teaspoons Baking Powder

2 large Eggs

½ cup Safflower Oil

1 ¼ cup Sugar

2 tablespoons fresh squeezed lemon juice

½ cup buttermilk (If you don't want to purchase buttermilk for such a small amount, you can use 2 tablespoons of buttermilk cultures mixed with 2% milk.)

2 tablespoons lemon zest

1 cup grated zucchini (Place a couple of paper towels in a bowl and place grated zucchini in, this will draw out any excess moisture. If the zucchini is larger and has seeds, do not use the seeds.)

## Icing Ingredients

1 ½ cup Confectioner's Sugar

3 tablespoons fresh squeezed Lemon Juice

1 tablespoon Milk

## Instructions

Preheat oven to 325 degrees.

Mix flour, salt and baking powder in a bowl. Set aside. In a larger bowl mix eggs and oil, beat. Add sugar, lemon juice, buttermilk and lemon zest. Beat until well incorporated.

Add the dry ingredients to the wet ingredients about half at a time, mixing to incorporate the dry ingredients. Mix until just blended. Do not over beat. Fold in the zucchini by the spoonful, a little bit at a time. Again, do not over mix.

Pour the batter in a 9 x 5 loaf pan that has been well greased and floured.

Bake for 60 to 65 minutes.

Mix together confectioner's sugar, 3 tablespoons lemon juice and milk. Set aside.

When the lemon zucchini bread is done, remove it from the oven and set it on a wire rack for 15 minutes. Turn the bread out of the pan and continue to let cool on the wire rack.

Drizzle the icing over the top of the bread while it is still warm.