

Lemon Zucchini Bread

Bursting with Lemon flavor and super moist! A great way to use summer zucchini. A wonderful dessert or afternoon snack.

Servings: 12

Ingredients:

1/3 Cup *More Than Olives Meyer Lemon "Organic" Olive Oil*, + oiling pan
1 1/2 Cups Grated Zucchini, loosely packed
3 Tablespoons Fresh Lemon Zest
1/3 Cup Plain Greek Yogurt
3/4 Cup Brown Sugar
2 Large Eggs
1 Teaspoon Vanilla Extract
1 1/2 Cups All-Purpose Unbleached Flour
1 Teaspoon Baking Powder
1/2 Teaspoon Baking Soda
3/4 Teaspoon Sea Salt

Lemon Glaze (Optional):

3/4-1 Cup Confectioner's Sugar
1/2 Fresh Lemon, juiced
1/2 Teaspoon Vanilla Extract

Preheat the oven to 350°F.

Begin by grating your zucchini and zesting the fresh lemons. Add them into a large bowl. Also add to the bowl the brown sugar, *More Than Olives Meyer Lemon Olive Oil*, Greek yogurt, eggs, and vanilla extract. Stir to combine.

In a medium bowl, whisk together the flour, sea salt, baking powder, and baking soda. Add the dry ingredients into wet ingredients. Gently stir the ingredients until they are just incorporated.

Using a loaf pan, typically 9x5, generously brush the bottom and sides of the pan with *More Than Olives Meyer Lemon Olive Oil*.

Pour the batter into the prepared pan and gently jiggle the pan to settle the mixture evenly in the pan. Bake for 45-50 minutes or until golden brown and a toothpick inserted into the center comes out clean. Cool in the pan for at least 10 minutes. When ready remove from the pan.

Before serving make the glaze, if you choose to use it. In a bowl, whisk together the confectioner's sugar, lemon juice, vanilla, and sea salt until smooth. Drizzle the glaze over the cooled bread or slice the loaf and lightly drizzle each piece. Store in an airtight container at room temperature or in the refrigerator for up to 3 days.