Lemon Zucchini Bread

Servings:
8 servings

Prep Time:
15 min

Cook Time:
45 min

Ingredients

- 2 cups **Flour**
- 2 tsp **Baking Powder**
- 1/4 tsp **Salt**
- 2 **Eggs**
- 1 cup **Sugar**
- 1/2 cup **Coconut Oil**, melted, cooled
- 1/2 cup **Buttermilk**
- 1 tsp **Vanilla Extract**
- 1 **Lemon**, zested & juiced
- 1 cup **Zucchini (1 small)**, grated, excess liquid squeezed out
- Lemon Glaze: **---**
- 1/2 cup **Powdered Sugar**
- 1/2 **Lemon**, zested & juiced

Method of Preparation

Step 1
Preheat the oven to 350°F. Spray a 9x5 loaf pan with pan spray.

Step 2
In a bowl combine the flour, salt, and baking powder. Set aside.

Step 3
Using a hand mixer, beat eggs for 1 minute.

Step 4
Add sugar and coconut oil, beat until "fluffy".

Step 5
Add buttermilk, vanilla, and lemon. Mix in.

Step 6
Fold in zucchini and dry ingredients until barely combined.

Bake for 40-45 minutes, or until the center is set.

Cool for 15 minutes before removing from the loaf pan to cool completely.

Step 7
In a small bowl, mix together the powdered sugar, lemon juice, and zest. Set aside.

Step 8
Once the bread is cooled completely, drizzle the lemon glaze over the top of the bread.