

Lemony Raspberry Zucchini Bread with a Lemony Glaze

Makes one 9" loaf

For the Bread

2 cups unbleached all-purpose flour

2 teaspoon baking powder

1/2 tsp salt

2 eggs

1/2 cup vegetable oil

2/3 cup sugar

1/2 cup milk

1/4 cup fresh lemon juice

Zest of 1 lemon

1 cup grated zucchini

1 cup of raspberries

For the Glaze

1 cup powdered sugar

2 Tablespoons fresh lemon juice

1. Preheat oven to 350 °F. Grease and flour a 9×5" loaf pan, set aside.
2. In large bowl, blend flour, baking powder, and salt.
3. In the mixer bowl of a stand mixer/medium-sized bowl, beat 2 eggs well. Then add oil and sugar, and beat on low until well combined. Add the milk, lemon juice, and lemon zest; blend everything well.
4. Gently mix in the zucchini until just evenly distributed in mixture.
5. Add dry ingredients and fold everything together, but don't over mix.
6. Fold in the raspberries.
7. Pour the batter into the loaf pan. Bake for 45 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes then remove to a wire rack and cool completely.
8. While the loaf is cooling, in small bowl, mix the powdered sugar and lemon juice until well blended. Spoon the glaze over the cooled loaf. Let the glaze set prior to slicing and serving.