



Lemon Zucchini Bread

A RECIPE BY ASHLEY POWER

ingredients

DRY:

- 1 1/2 cup all purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- zest of one large lemon

WET:

- 1/2 cup packed brown sugar
- 1/2 cup granulated sugar
- 1/2 cup vegetable oil
- 1 teaspoon vanilla
- 1 egg
- 2 small zucchini grated (about 1 cup)
- Juice of one large lemon

directions

- Heat oven to 350°F.
- Prepare a loaf pan with butter spray and sugar coating
- Combine all dry ingredients in one bowl.
- Combine all wet ingredients in another large bowl.
- Add dry into wet slowly, the bread batter will be thick.
- Bake 45-55 minutes or until golden brown. Check doneness with toothpick. Cool slightly; remove from loaf pan and cool on wire rack.
- Enjoy and try not to eat it all in one sitting!