



Ellen39s Lemon Zucchini Bread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

This is THE BEST lemon zucchini bread Ive ever baked or tasted The recipe came from a friend of my moms She kept raving about this bread that she had made while she was visiting After I made it the first time I can understand why If I dont put this in the freezer right away it is gone Butter is really good on this bread if you arent worried about the calories fat etc

Ingredients

- - 1 teaspoon white sugar - 3 eggs - 2 cups white sugar - 1 cup vegetable oil - 1 teaspoon vanilla extract - 1 teaspoon lemon extract - 1 lemon
- zested - 3 cups flour - 1 teaspoon salt - 1 teaspoon baking soda - $\frac{1}{4}$ teaspoon baking powder - 2 cups grated zucchini

Instructions

1. Preheat an oven to 350 degrees F (175 degrees C). Grease 2 loaf pans; sprinkle sugar into the bottom and on the sides of the greased pans. Beat the eggs
2. 2 cups sugar
3. vegetable oil
4. vanilla extract
5. lemon extract
6. and lemon zest together in a large bowl. Mix the flour
7. salt
8. baking soda
9. and baking powder together in a separate bowl; add to the egg mixture and stir until the batter is thick. Fold the zucchini into the batter. Pour the batter into the prepared loaf pans. Bake in the preheated oven until a toothpick inserted into the center comes out clean
10. about 1 hour. Cool in the pans for 10 minutes before removing to cool completely on a wire rack. Tips Cook's Note When grating the zucchini
11. leave the skin on. This creates beautiful green flecks in the finished loaves. My family loves lemon so I add quite a bit more lemon extract than it calls for. I usually end up using about 2 to 2 1/2 teaspoon. I prefer to make this bread in small loaf pans. I use my Pampered Chef Stoneware 4 loaf pan when I make this recipe. The loaves are easy to freeze and easy to bake with little chance of being underdone in the middle. These are also great to give to the neighbors! This recipe usually yields about 8-10 small loaves.