

Glazed Lemon Zucchini Bread

2 cups cake flour
½ teaspoon salt
2 teaspoon baking powder
2 eggs
½ cup canola oil
1 1/3 cups sugar
2 Tablespoons lemon juice
½ cup buttermilk
Zest of 1 lemon
1 cup grated zucchini

Glaze

1 cup powdered sugar
2 Tablespoons lemon juice
1 Tablespoon milk



Mix flour, salt and baking powder in a medium bowl and set aside.

In a large bowl, beat eggs. Then add oil and sugar until well blended. Add lemon juice, buttermilk, lemon zest to this mixture and blend all together.

Fold in zucchini until it is mixed well. Add dry mixture to the wet mixture and blend all together until well combined.

Pour batter into greased 9x5 loaf pan. Bake at 350 for 40-45 minutes.

While still warm, make glaze and spoon over the bread. Let the glaze set up before cutting and serving.