

Lemon and Raspberry Zucchini Bread



Laptop2tabletop.com for Salem NH Farmers Market

With all the zucchini available, zucchini bread is a given. I wanted to make a dessert-ish version but not overly sweet. Lemon would give it a fresh, summery feeling and raspberries, why not? I don't really know why I decided on raspberries except that there they were, just waiting for me to pick them up at last week's farmers market. Raspberry and lemon go well together; Google the combo ... there are over 11 million search results. I must be on to something. This "bread" is really dense, like a [two] pound cake.

What you need:

- 2 c all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 2 eggs
- 1/2 cup lemon EVOO
- 2/3 c pure cane sugar
- 1/2 c milk
- 2 tbs lemon juice
- 1/2 lemon, zested
- 1 c grated zucchini
- 1 c of raspberries

Glaze:

- 1 c powdered sugar
- 1 lemon, juiced
- 2 tbs milk

What you do:

- Heat oven to 350°.
- Prepare loaf pan.
- In lg bowl mix flour, baking powder and salt; set aside.
- In another lg bowl, beat eggs, oil and sugar.
- Stir in milk, lemon juice and zest and mix until blended.
- Add zucchini and raspberries and gently fold until well coated.
- Add zucchini mixture to flour mixture.
- Fold until just blended.
- Pour batter into prepared pan.
- Gently tap pan onto surface to evenly distribute batter and remove air bubbles.

- Place in your oven and bake for 40 to 45 min or until inserted toothpick comes out clean.
- Let cool 10 min before removing to wire cooling rack.
- Completely cool.
- In bowl add powdered sugar, lemon juice and 1 tbs milk.
- Mix together until sugar is dissolved and glaze is at a spreadable consistency, adding more milk as needed.
- Drizzle over cooled loaf.
- Allow drizzle to harden before slicing and serving.