

Lemon Zucchini Muffins or Bread

Makes 12 muffins or one loaf



Ingredients

- 2 cups shredded zucchini
- 1 ¼ cups sugar
- 2 eggs, lightly beaten
- ½ cup unsweetened apple sauce
- ½ cup canola or vegetable oil
- 1 tablespoon pure vanilla extract
- 1 tablespoon lemon zest

- 3 cups all-purpose flour
- ½ teaspoon Kosher salt
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 2 teaspoons cinnamon

For the Glaze

- 1 ¾ cups confectioners' sugar, sifted
- ¼ cup fresh lemon juice
- Zest from one lemon

Steps

1. Preheat oven to 325°F. Line a standard muffin pan with paper liners (or spray well with non-stick spray).
2. In a large bowl whisk together the zucchini, sugar, eggs, apple sauce, oil, vanilla extract, and lemon zest.
3. In a medium-size bowl whisk together the flour, baking powder, baking soda, salt and cinnamon. Add half of the flour mixture to the zucchini mixture. Stir just until combined. Add the remaining flour mixture and stir until just combined being careful not to overmix.
5. Fill the muffin cups, if using, or the muffin pan. Or line a loaf pan with parchment paper and spray the top of the paper and sides of the pan with canola oil. Pour the batter into the prepared pan.
6. Bake muffins for 30-35 minutes (or bread loaves for 45 minutes - 1 hour) or until the center is no longer wet (but has dry crumbs instead when a toothpick is inserted). Let cool before removing from pan to a wire rack. These are best eaten the day of but will keep for a few days stored in an airtight container.
7. To make the glaze, whisk together the confectioners' sugar, lemon juice and lemon zest until there are no lumps. Drizzle over the tops of the muffins or bread once they are FULLY cool.