

Lighter Lemon Loaf

Makes 1 loaf



Ingredients

For the Loaf

- Zest from two lemons (2 tablespoons)
- ¼ cup canola oil
- ¼ cup unsweetened applesauce
- 3 large eggs
- 1 cup Greek yogurt (2%)
- ⅔ cup sugar
- 1 ½ cups all-purpose flour
- ¼ teaspoon Kosher salt
- 2 teaspoons baking powder

For the Sugar Glaze

- 1 cup confectioners' sugar
- Zest of one lemon
- 2 - 3 tablespoons fresh lemon juice

Steps

1. Preheat oven to 350°F. Prepare an 8 ½ x 4 ½ x 2 ½ loaf pan with parchment paper so that the paper hangs off the sides. Spray the paper with non-stick baking spray (I use coconut oil spray).
2. In a large bowl combine lemon zest, oil, applesauce, eggs, yogurt and sugar. Whisk well. Add the flour, salt and baking powder. Fold first with a spatula before finishing with the whisk being careful not to overmix the batter.
3. Pour the mixture into the prepared pan and bake for 45 - 50 minutes (or until a toothpick inserted in the center comes out clean or with dry crumbs). Let the cake fully cool before applying the glaze.
4. To make the glaze whisk together the zest, sugar and 2 tablespoons of lemon juice. If the mixture is the desired consistency, apply to the top of the loaf. If it's too thick add a little more lemon juice. Let the glaze set for at least 20 minutes before slicing and serving the loaf.