

Heavenly Lemon Zucchini Bread with Caramel Glaze - Moist, Bright & Buttery

Heavenly Lemon Zucchini Bread with Caramel Glaze ???



OVEN
350°F

TIME
55 min

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INGREDIENTS

For the Bread:

- 2 cups all-purpose flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- Zest of 1 lemon
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1 cup grated zucchini, excess moisture squeezed out
- 1/2 cup fresh lemon juice
- 1/2 cup milk

For the Caramel Glaze:

- 1/4 cup unsalted butter
- 1/2 cup packed brown sugar
- 1/4 cup heavy cream
- Pinch of salt

DIRECTIONS

1. Preheat and Prep: Preheat oven to 350°F (175°C).
2. Grease and flour a 9x5-inch loaf pan or line with parchment.
3. Mix Dry Ingredients: In a bowl, whisk together the flour, baking powder, baking soda, salt, and lemon zest.
4. Cream Butter and Sugar: In another bowl, beat the butter and sugar until light and fluffy.
5. Add eggs one at a time, mixing well, then stir in vanilla.
6. Combine and Fold: Alternate adding the dry ingredients with the milk and lemon juice, mixing gently.
7. Fold in the grated zucchini until just combined.
8. Bake: Pour the batter into the prepared pan.
9. Bake for 50-55 minutes, or until a toothpick comes out clean.
10. Let cool in the pan for 10 minutes, then transfer to a wire rack.
11. Make the Caramel Glaze: In a saucepan over medium heat, melt butter, then stir in brown sugar, cream, and salt.
12. Stir constantly until bubbly and slightly thickened (about 2-3 minutes).
13. Glaze and Serve: Drizzle warm glaze over the slightly cooled bread.
14. Slice, serve, and enjoy every gooey, citrus-kissed bite.

SWAPS & NOTES

It's sweet without being cloying, rich but not heavy.

The lemon keeps things bright and fresh, while the caramel glaze adds that indulgent twist that turns a humble loaf into a dessert centerpiece.

Citrus Swap: Swap lemon for orange for a different twist.

Dairy-Free Option: Use plant-based milk and vegan butter for the loaf.

TIPS FOR SUCCESS

Squeeze the zucchini dry or the loaf may get soggy.

Let the bread cool slightly before glazing so it soaks in without melting off.

Double the glaze if you love a richer topping or want some extra for serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/heavenly-lemon-zucchini-bread-with-caramel-glaze-moist-bright-buttery/>