

## Lemon Zucchini Bread: Bright, Moist, and Irresistibly Easy!

Looking for a refreshingly sweet twist on classic zucchini bread? This



**OVEN**  
**350°F**

**TIME**  
**50 min**

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### INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup granulated sugar
- 2 large eggs, at room temperature
- 1/2 cup vegetable oil
- 2 tablespoons fresh lemon juice
- Zest of 1 large lemon
- 1 cup shredded zucchini, moisture removed
- 1/2 cup plain yogurt or sour cream

### DIRECTIONS

1. **Prep the zucchini:** Grate your zucchini and squeeze out as much moisture as possible. Set aside.
2. **Preheat the oven:** Set your oven to 350°F (175°C). Grease a 9x5 inch loaf pan or line with parchment paper.
3. **Mix dry ingredients:** In a large bowl, whisk together the flour, baking powder, baking soda, and salt.
4. **Whisk wet ingredients:** In a separate bowl, whisk together the eggs, oil, sugar, lemon juice, and lemon zest.
5. **Combine the batter:** Pour the wet mixture into the dry and mix until just combined. Gently fold in the shredded zucchini and yogurt (or sour cream).
6. **Bake:** Pour into your prepared pan and smooth the top. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out mostly clean with a few moist crumbs.
7. **Cool and serve:** Let the loaf cool in the pan for 10 minutes, then transfer to a wire rack. Wait at least 30 minutes before slicing (trust me-worth it!).

### SWAPS & NOTES

**& Swaps Zucchini:** Be sure to squeeze out the moisture using a clean towel or paper towels.

Too much water can make your bread soggy.

**Yogurt or sour cream:** Either works to keep the bread tender-use what you have!

**Lemon juice:** Fresh is best, but bottled works in a pinch.

## TIPS FOR SUCCESS

Don't overmix the batter or your loaf can become dense.

Fold gently just until everything is incorporated.

Use fresh lemon zest for the brightest flavor-don't skip it!

If you love extra lemon flavor, try a simple lemon glaze made from powdered sugar and lemon juice drizzled over the cooled loaf.

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

Original recipe: <https://chefmaniac.com/lemon-zucchini-bread-bright-moist-and-irresistibly-easy/>