

# Lemon Cranberry Zucchini Loaf

## Breads



## ingredients

<b>2 cup</b>	all purpose flour	<b>1 tsp</b>	baking powder
<b>3 pc</b>	large eggs	<b>1/2 tsp</b>	baking soda
<b>1/2 cup</b>	unsalted butter	<b>1/2 tsp</b>	salt
<b>1 cup</b>	shredded zucchini	<b>1 Tbsp</b>	fresh lemon zest
<b>1 cup</b>	dried cranberries		
<b>1 cup</b>	sugar of choice (I use coconut)	<b>Sweet drizzle</b>	
<b>1/2 cup</b>	milk of choice (I use cashew)	<b>1/3 cup</b>	powdered sugar
<b>1/3 cup</b>	lemon juice	<b>3 Tbsp</b>	lemon juice

## instructions

- Preheat oven to 350F.
- Stir together: flour, baking soda, baking powder, salt and lemon zest. When well combined add shredded zucchini. Add half of the cranberries.
- In separate bowl cream butter and sugar. Add in eggs, one at a time, until creamy! Add lemon juice.
- Slowly add milk and flour mixture alternating between the two. If using mixer only mix on low. Do not over mix.
- Pour the batter into a prepared loaf pan. Add left over cranberries to the top and press in!
- Bake 50-60 mins until golden brown and toothpick comes out clean.
- Let stand 5 minutes in pan, then remove and transfer to wire wrack. Spoon powdered sugar lemon mixture over warm loaf. It will seep in and make a slightly sticky crust on top!
- For more variety sub all lemon juice and lemon zest for grapefruit juice or zest.
- Serve and enjoy!

