

# LEMON ZUCCHINI BREAD

(Maintenance and Special Occasion)

This delicious, moist bread is perfect as a special occasion or holiday dessert. Adapted from Wholesome Yum, the lemony flavor is perfect for Spring and also makes a great dessert to share with family at Easter. Don't tell them it's healthy, and they will never know! Since this is a special occasion recipe, it won't fit into the daily checklist. So, enjoy a slice on occasion, but don't go crazy!



## INGREDIENTS

- 1/2 cup (1 stick) Kerry Gold butter, softened
- 2/3 cup Swerve granular
- 3 pastured eggs
- 1 Tbsp lemon juice
- 1 Tbsp lemon zest
- 1 tsp. vanilla extract

2 cups almond flour (blanched-without skin/peel)  
2 tsp. baking powder  
1/4 tsp. Pink Himalayan salt  
1-1/2 cups organic zucchini, grated

### **Lemon Glaze**

1/2 cup Swerve confectioners  
2 Tbsp lemon juice

Whisk together the Swerve and lemon juice until smooth and set aside.

### **INSTRUCTIONS**

Measure the grated zucchini, then place it on a tea towel, paper towels or cheesecloth. Squeeze well until much of the liquid is removed. Set aside.

Preheat oven to 325°F. Grease a 9x5 loaf pan and line with parchment paper, leaving some to hang over the sides.

In a large bowl, beat the butter and Swerve together with a hand mixer until fluffy. Beat in the eggs (one at a time), lemon juice, lemon zest and vanilla.

Add in the almond flour, baking powder and salt, mixing well. Then fold in the zucchini until combined.

Place batter into loaf pan, smoothing the top. Bake 60-70 minutes or until inserted toothpick comes out clean.

Cool for 20-30 minutes in the pan, then lift out by holding the parchment paper on the long sides of the pan. Set on a cooling rack.

Drizzle the glaze over the bread.