

## Zucchini Quick Bread

with Lemon and Ricotta



2 Servings

### What we send

- 2 zucchini
- 10 oz all-purpose flour <sup>1</sup>
- ¼ oz baking soda
- ¼ oz baking powder
- ¼ oz ground cinnamon
- 4 pkts raw sugar
- 2½ oz confectioners' sugar
- 1 oz buttermilk powder <sup>7</sup>
- 10 oz granulated sugar

### What you need

- 2 large egg <sup>3</sup>
- neutral oil
- vanilla extract

### Tools

- box grater
- microplane or grater
- Loaf pan
- colander

### Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 0kcal

## 1. Prep ingredients

Preheat the oven to 350 degrees. Grease a loaf pan with cooking spray. Zest and juice the lemon. Scrub the zucchini. Grate the zucchini on the large holes of a box grater. Squeeze out excess liquid with a towel. Place in a colander set over a bowl and set aside for step 3.

## 4. Glaze & serve

Whisk 2 tablespoons of lemon juice with 1 cup of confectioners' sugar. Drizzle over the zucchini bread. Slice and serve. Enjoy!

## 2. Mix batter

In a medium bowl, whisk the flour, 1/2 teaspoon baking soda, 1 teaspoon baking powder, salt, and cinnamon. In a large bowl, whisk together the sugar, 2 eggs, ricotta, 1/2 cup neutral oil, 2 teaspoons vanilla, and 1 tablespoon of zest, until no lumps remain.

## 5.

## 3. Bake bread

Fold the dry ingredients into the wet ingredients. Fold in two cups of zucchini. Pour into a loaf pan. Sprinkle with turbinado sugar. Bake for 60-65 minutes, until internal temperature reads at least 200 degrees. Let cool completely.

## 6.