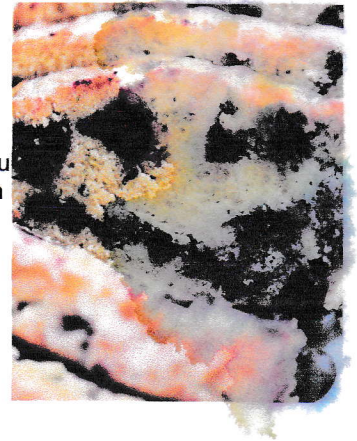


Blueberry Zucchini Bread with a Lemon Glaze

Author: Alyssa

Blueberry Zucchini Bread with a Lemon Glaze will be one of the best quick breads you EVER make! Perfectly moist with two cups of zucchini hidden inside and bursting with fresh blueberries. The lemon glaze is the perfect finishing touch!



Ingredients

- 3 eggs
- 1 cup vegetable oil
- 1 Tablespoon vanilla extract
- 2¼ cups white sugar
- 2 cups shredded zucchini
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- 1 pint fresh blueberries
- Lemon glaze:
 - 1 cup powdered sugar
 - 1 Tablespoon Lemon Juice
 - 1 Tablespoon Heavy Whipping Cream

Instructions

1. Preheat oven to 350 degrees. Lightly grease 2 large loaf pans or 4 mini loaf pans. (I did 1 large loaf and 3 small.)
2. In a large bowl, beat together eggs, oil, vanilla, and sugar. Fold in the zucchini. Beat in the flour, salt, baking powder and baking soda. Gently fold in blueberries. Pour into the prepared loaf pans.
3. Bake for 50 minutes or until a toothpick comes out clean. Cool for 20 minutes and transfer to wire racks to cool completely.
4. TO make the lemon glaze: Whisk together powdered sugar, lemon juice, and heavy cream. Drizzle on top of cooled bread.

Recipe by **The Recipe Critic** at <https://therecipecritic.com/2016/07/blueberry-zucchini-bread-lemon-glaze/>