

Lemon Cranberry Zucchini Quick Bread

INGREDIENTS

2 cups all-purpose flour
3 eggs
1 cup oil
1 cup zucchini, shredded
1 cup dried cranberries, divided
3/4 cup granulated sugar
1/2 cup milk
1/4 cup fresh lemon juice
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
Zest of one lemon

PREPARATION

Preheat oven to 350°F and grease a 9×5-inch loaf pan. Set aside.

In a medium mixing bowl, combine oil, eggs, and sugar and mix until well combined. Add milk, lemon juice and lemon zest, stirring until thoroughly incorporated.

Mix in flour, baking powder, baking soda, and salt until well combined. Fold in shredded zucchini and 3/4 cup of the cranberries.

Pour batter into prepared loaf pan and top with remaining cranberries. Bake until a toothpick inserted into the center comes out clean, 50-60 minutes.

Cool in pan 5-10 minutes before inverting onto a wire rack to cool completely. Slice, serve, and enjoy!

Adapted from Daily Rebecca.