

Lemon Maple Zucchini Bread

3 large eggs
1 cup maple syrup
½ cup vegetable oil
1 tsp vanilla extract
zest of 1 lemon
1 ½ cups grated zucchini
1 ½ cups all-purpose flour
1 Tbsp baking powder
½ tsp salt

Preheat oven to 350 degrees. Butter one large or two medium loaf pans and set aside.

Beat the eggs with an electric mixer for 2 minutes. Gradually add maple syrup, oil, vanilla, and lemon zest. Stir in squash.

Mix the dry ingredients in a separate bowl, make a well in the center, then stir in the liquids. Blend until just smooth, then turn into prepared pans. Bake 50-60 minutes or until tester comes out clean. Cool in pans 5-10 minutes, then remove and cool on rack.