



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: Zucchini

### LEMON ZUCCHINI BREAD

#### Ingredients

2 cups flour  
1 cup granulated sugar  
1/2 cup milk  
1/3 cup vegetable oil  
1 cup packed shredded zucchini  
2 large eggs, beaten  
zest and juice of 2 lemons  
1/2 tsp vanilla extract  
1 Tbs baking powder  
1 tsp salt

#### Directions

Preheat oven to 400 F degrees. Grease and flour a loaf pan. In a large bowl combine all the dry ingredients and set aside. In a medium sized bowl, mix lemon zest, zucchini, and all wet ingredients. Pour the wet ingredient mixture into the dry ingredient mixture. Combine only until just blended. Do not over mix. The mixture will be lumpy. Fill the loaf pan with the lemon zucchini batter. Bake for 40-45 minutes. An inserted toothpick should come out clean.

\*For a quick dessert, make into muffins and top with cream cheese icing!