

Zucchini Lemon Poppy Seed Bread - Makes two loaves

- 227 grams cream cheese, softened
- 300 grams sugar
- 160 milliliters oil or applesauce (see note)
- 3 eggs
- 2.5 milliliters lemon extract
- 5 milliliters vanilla
- 5 milliliters grated lemon zest (fresh or freeze-dried)
- 18 grams poppy seeds
- 300 grams grated zucchini (fresh or freeze-dried, see note if using freeze-dried)
- 360 grams flour
- 5 grams salt
- 5 grams baking soda
- 1.25 grams baking powder
- Powdered sugar for dusting or lemon glaze (see note)

Directions:

1. Start by preheating your oven to 165°C and greasing two loaf pans.
2. In a large bowl, cream together 227 grams of softened cream cheese, 300 grams of sugar, and 160 milliliters of oil or applesauce.
3. Once the mixture is creamy, add 3 eggs, 2.5 milliliters of lemon extract, 5 milliliters of vanilla, 5 milliliters of grated lemon zest, and 18 grams of poppy seeds. Mix thoroughly.
4. Next, fold in 300 grams of grated zucchini until well incorporated into the mixture.
5. In a separate bowl, combine 360 grams of flour, 5 grams of salt, 5 grams of soda, and 1.25 grams of baking powder.
6. Gradually add the dry ingredients to the wet ingredients, mixing just until everything is blended.
7. Divide the batter between the two prepared loaf pans.
8. Bake for 45-60 minutes or until a toothpick inserted into the center comes out clean.
9. Once baked, if desired, dust the bread with powdered sugar or drizzle with a lemon glaze (see note) for extra flavor and sweetness.

Notes:

- **Fresh or freeze-dried lemon zest:** Use as is. No need to rehydrate first.
- **Homemade Applesauce:** You can use this instead of oil in the recipe. This not only adds flavor but also reduces the fat content of your bread.
- **Fresh or Freeze-dried Zucchini:** Fresh zucchini can be grated directly into the batter. If you're using freeze-dried zucchini, rehydrate it first by soaking it in water.
- **To make lemon glaze:** Combine 200 grams of powdered sugar with 30 to 45 milliliters of fresh lemon juice and drizzle over warm bread.