

Zucchini Bread Recipes

Lemon Zucchini Bars: A Sweet and Tangy Dessert

20 min Prep time	**30 min** Cook time	**50 min** Total time
16 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Zucchini Bars

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 1/2 cups granulated sugar
- [ ] 1/2 cup vegetable oil
- [ ] 2 large eggs, at room temperature
- [ ] 2 cups shredded zucchini, squeezed of excess moisture
- [ ] 1/4 cup fresh lemon juice
- [ ] 1 tbsp lemon zest

For the Lemon Glaze

- [ ] 1 1/2 cups powdered sugar
- [ ] 3-4 tbsp fresh lemon juice
- [ ] 1 tsp lemon zest (optional)

Instructions

1. Let's begin by getting everything in its right place; it's such a calming way to start. First, preheat your oven to a cozy 350°F (175°C). Take your 9x13 inch baking pan and line it with parchment paper, allowing a little to hang over the sides like little handles. This will be a lifesaver later. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Just a gentle whisk to make sure they're all friends and evenly mixed. Set this bowl aside for a moment.

2. Now for the wet ingredients. In a large bowl, combine the granulated sugar and vegetable oil. Whisk them together, then add the eggs one at a time, mixing well after each one. Next comes the best part: the lemon! Add the fresh lemon juice and that fragrant lemon zest. The scent that fills the air right now is just pure happiness. Give it all a good mix until everything is smooth and beautifully combined. This sunny yellow mixture is the heart of our bars.

3. It's time to bring it all together. Gently pour the dry ingredients into the wet ingredients. Using a spatula, fold them together until they are just combined. You want to be careful not to overmix here; a few little streaks of flour are perfectly fine. Over-mixing can make the bars tough, and we want them to be tender and soft. Now, gently fold in your squeezed, shredded zucchini. The batter will be wonderfully thick and speckled with green.

4 Carefully spread the batter into your prepared baking pan, using your spatula to guide it evenly into all the corners. Place the pan in your preheated oven and bake for about 25 to 30 minutes. You'll know it's done when the top is a lovely golden brown and a toothpick inserted into the center comes out clean. Let the bars cool completely in the pan on a wire rack. While they cool, whisk together the powdered sugar and lemon juice for the glaze. Once the bars are cool, drizzle that beautiful glaze all over the top, slice, and enjoy that little piece of sunshine.

Nutrition per serving

210 kcal	2 g	31 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- The key to the perfect texture is squeezing the zucchini, but don't wring it out until it's completely dry. Just a gentle squeeze in a towel to remove the excess pooling water is enough. A little moisture is good and what keeps the bars from being dry.
- For the best flavor, please use fresh lemons! The zest contains all the aromatic oils that give these bars their signature scent and taste, and fresh juice has a brightness that you just can't get from a bottle. It really makes all the difference in the world.
- Patience is a virtue, especially when it comes to cooling. You must let the bars cool completely before you add the glaze and slice them. If they're still warm, the glaze will just melt and soak in, and they'll be much harder to cut cleanly. It's worth the wait, I promise.