

# Lemon Zucchini Crumb Bread or Muffins

Adapted from a recipe found at lilluna.com - submitted by Lori Goldmann



2 ½ cups cake flour \*  
½ tsp salt  
2 tsp baking powder  
2 eggs  
½ cup oil  
Zest of 1 lemon  
Juice of 1 lemon  
1 ½ cup sugar  
½ cup buttermilk  
1 cup peeled & grated zucchini  
1 tsp lemon extract

### Crumb Topping:

¼ cup soft butter  
½ cup sugar  
½ cup flour  
1 tsp lemon zest

Preheat oven to 350°. Grease and flour a 9x5 bread pan; set aside.

Crumb Topping: Stir together topping ingredients in small bowl with a fork; set aside.

Batter: In medium bowl, stir together cake flour\*, salt and baking powder; set aside. In large bowl beat eggs then stir in oil, zest, lemon juice, sugar, lemon extract and buttermilk; stir well. Fold in zucchini and mix well. Add dry ingredients and stir until blended. Pour batter into bread pan and top with crumb mixture. Bake 1 hour or until toothpick inserted near center comes out clean.

For Muffins: Preheat oven to 400° and line 24 muffin pans with paper liners. Make crumb topping and batter as directed above. Spoon batter into muffins cups and top with a spoonful of crumb topping. Bake 18-20 minutes; do not overbake. Remove pans from oven and remove muffins from pan to cooling rack to cool completely.

\* To make a substitute cake flour, put 2 Tbsp corn starch in a 1-cup measuring cup. Fill measuring cup with all-purpose flour. To make ½ cup cake flour, put 1 Tbsp corn starch in ½ cup measure and fill with all-purpose flour. Use as needed in recipe.

