

# Lemon Summer Squash Bread

This Lemon Summer Squash Bread with a Honey Lemon Glaze is a tasty change up from traditional zucchini bread. Light and lemony, it is perfect for brunches or as a delicious sweet bread served with coffee or tea.

## Ingredients:

- 1 cup summer squash, grated and squeezed dry
- 1/2 cup butter, softened
- 1 cup sugar
- 2 large eggs
- 1/2 cup greek yogurt (nonfat works)
- 1/2 cup milk
- 1 lemon, zested and juiced (about 1/4 lemon juice)
- 2 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 cup candied lemon peel (like Paradise Lemon Peel)



## Honey Lemon Glaze:

- 1 tablespoon lemon juice
- 1 tablespoon honey
- 1/2 cup powdered sugar

## Instructions:

Preheat oven to 350 degrees. Coat a 9 x 5 loaf pan with cooking spray and set aside. Grate the squash using the large holes of a grater and squeeze out any moisture.

In a bowl, cream together the butter and sugar. Beat in the eggs, yogurt, milk, lemon zest and juice until well combined. Stir in the flour, baking soda, and salt. Fold in the squash and candied lemon peel.

Pour into loaf pan and bake for 60 minutes, or until toothpick inserted in bread comes out clean. Cool on a wire rack. Make sure bread is completely cooled before adding glaze.

To make the glaze, whisk together the honey and lemon juice. Whisk in the powdered sugar. Pour overtop of cooled bread.

## Notes

This is a true make ahead bread loaf! Just refrigerate entire loaf for up to a week in an airtight container.