



## *Lavender Zucchini Bread*

### INGREDIENTS

3 cups shredded zucchini  
1 ¼ cups sugar  
2/3 cup unsweetened applesauce  
2 teaspoons real vanilla extract  
3 eggs  
3 cups all-purpose flour  
2 teaspoons baking soda  
½ teaspoon baking powder  
1 teaspoon salt  
1 teaspoon dried crushed culinary lavender buds

### ICING

6 tablespoons powdered sugar  
5 teaspoons lemon juice concentrate  
1 teaspoon dried crushed culinary lavender

### STEPS

Preheat oven to 350 degrees. Grease bottoms and sides of two loaf pans.

Mix wet ingredients: eggs and sugar, adding zucchini, applesauce, and vanilla.

Mix dry ingredients: flour, salt, baking powder, baking soda, 1 teaspoon dried crushed lavender buds.

Add dry mixture into wet mixture, and stir completely. Divide batter evenly between the two pans.

Bake for 45-55 minutes, or until toothpick inserted in center comes out clean. Cool 10-15 minutes on wire rack. Loosen sides and remove from pan. Allow to cool completely before cutting.

Mix ingredients for icing, adjust for desired consistency. Drizzle icing on top of sliced bread, enjoy!