Blueberry Zucchini Bread

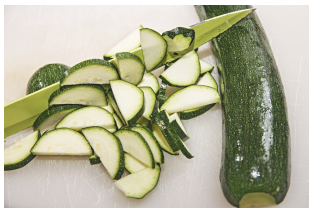
Source: eatingwell

This moist blueberry zucchini bread is spiked with fresh blueberries and has a subtle tang thanks to lime juice. Enjoy this easy zucchini bread for breakfast or a light post-workout snack

SERVINGS: 10 PREPPING TIME: 15 MINS COOKING TIME: 2 HRS; 15 MIN

Ingredients

- Baking spray with flour
- 1 cup shredded zucchini
- 1/2 cup granulated sugar
- 1/2 cup packed H-E-B Organic light brown sugar
- 1/2 cup unsalted butter (1 stick), melted
- 3 large eggs
- 1 tablespoon lime juice
- 11/2 cups whole-wheat pastry flour, plus 1 tablespoon, divided
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup fresh blueberries



Nutrition Facts	
10 Servings **Serving Size**	**1 of recipe**
Amount per serving **Calories**	**246**
Total Fat Saturated Fat	11g 6g
Cholesterol	80mg
Sodium	231g
Total Carbohydrates Dietary Fiber Total Sugars	35g 2g 23g
Protein	4g
Potassium	100mg

Directions

1 Prep Preheat oven to 350F. Coat an 8-by-4-inch loaf pan with baking spray. Place shredded zucchini on 2 layers of paper towels; top with 2 more layers of paper towels and press gently to remove excess moisture. Whisk granulated sugar, light brown sugar, melted butter, eggs and lime juice in a large bowl. Stir in the zucchini. Whisk 1 1/2 cups flour, baking powder, baking soda and salt in a medium bowl.

2 Bake Add the flour mixture to the zucchini mixture; stir until well combined. Toss blueberries with the remaining 1 tablespoon flour; gently fold into the batter. Spoon the batter into the prepared pan. Bake until a wooden pick inserted in the center comes out clean, 45 to 50 minutes. Let the bread cool in the pan for 10 minutes. Run an offset spatula around the edges of the pan and carefully remove the bread to a wire rack to cool completely, about 1 hour.

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