LEMON-POPPY SEED ZUCCHINI BREAD

Make 5 x 3 loaves and freeze them.

Makes 3 5- X 3-inch loaves. Takes about 1 hour, 40 minutes to make and bake.

½ cup butter, softened	1/8 tsp. baking soda
1 1/3 cup sugar	½ cup sour cream
3 large eggs	1 cup shredded zucchini
1 ½ cup all-purpose flour	1 Tbsp. lemon zest*
½ tsp. salt	2 tsp. poppy seeds

Prepare the zucchini by cutting off the hard ends and shredding by hand or with food processor. Set aside shredded zucchini. Grease and flour three 5- X 3-inch loaf pans (can be disposable aluminum foil pans).

Preheat oven to 325°. Beat butter at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add sugar, beating until light and fluffy. Add eggs, 1 at a time, berating just until blended after each addition.

Stir together flour, salt, and baking soda. Add the flour mixture to the butter mixture alternately with sour cream, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in zucchini, lemon zest, and poppy seeds.

Spoon batter into 3 greased and floured 5- X 3-inch loaf pans, each loaf takes about 1 1/3 cup batter.

Bake at 325° for 40-45 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks for 10 minutes; remove from pans to wire racks and cool completely (about 30 minutes).

*I add 2 Tbsp. (double) lemon zest for a more intense lemon flavor.