



Zucchini Bread

Makes 10 slices. Recipe from Sunset.com.

Ingredients

2 cups flour + additional for dusting loaf pan
¾ teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
½ teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon ground ginger
1 cup firmly packed dark brown sugar
¼ cup granulated sugar
2 large eggs
1/2 cup vegetable oil + additional for oiling loaf pan
2 medium zucchini (2 cups packed shredded)

Nutritional info

Calories:	313
Total Fat:	12g
Cholesterol:	37mg
Sodium:	293g
Total Carbohydrates:	47g

Directions

1. Preheat oven to 350°. Oil and flour a 4x8 inch loaf pan.
2. Whisk 2 cups flour with other dry ingredients (except sugars) in a bowl.
3. Beat sugars, eggs, and 1/2 cup oil until blended. Slowly mix in zucchini. Gradually beat in flour mixture until just combined.
4. Scoop batter into pan. Bake until a toothpick inserted in the center comes out clean, about 1 hour. Cool 10 minutes, then invert onto a rack. Turn over; let cool completely.