

Zucchini Bread

Makes 1, 9x5 loaf : ~25 minutes prep, ~1 hr bake time, overnight cooling : A recipe adapted from Smitten Kitchen

Ingredients:

- 2 cups (370 grams) grated, packed zucchini, not wrung out, grated on the large holes of a box grater
- 2 large eggs
- $\frac{2}{3}$ cup of a neutral oil or melted butter (I used butter)
- $\frac{1}{2}$ cup (95 grams) packed dark brown sugar
- $\frac{1}{2}$ cup (100 grams) granulated sugar
- 1 tsp vanilla extract
- 1 tsp fine sea salt
- $1\frac{1}{4}$ tsp ground cinnamon
- $\frac{1}{8}$ tsp ground or freshly grated nutmeg
- $\frac{3}{4}$ tsp baking soda
- $\frac{1}{2}$ tsp baking powder
- 2 cups (260 grams) all-purpose flour
- 2 tblsp (25 grams) turbinado (or demerara) sugar*

Instructions:

- Heat oven to 350 degrees.
- Lightly coat a 6-cup or 9x5-inch loaf pan with butter or oil.
- Place grated zucchini in a large bowl & add oil, eggs, sugars, vanilla, & salt. Use a fork to mix until combined.
- Sprinkle cinnamon, nutmeg, baking soda, & baking powder over the surface of the batter & mix until combined — & then, for extra security that the ingredients are well-dispersed, give it 10 extra stirs.

- Add flour & mix until just combined.
 - Pour into prepared loaf pan & smooth out the top.
 - Sprinkle with the turbinado sugar — don't skimp.
 - Bake for 55 to 60 minutes, until a toothpick or tester inserted into the middle cake but also into the top of the cake, closer to the dome, comes out batter-free.
 - **Let cool completely in the pan.**
 - Leave in pan, unwrapped, overnight.
 - Remove carefully & serve in slices.
 - Zucchini bread keeps for 4 to 5 days at room temperature. I wrap only the cut end of the cake in foil, & return it to the baking pan, leaving the top exposed so that it stays crunchy.
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recipe notes:

- I always serve mine with ample butter or a spread of cream cheese. Yum!
- You can always use raw cane sugar as the topping, but the heartier crunch of a turbinado sugar is magical!

what you learn from this recipe:

- You learn how to use your excess of summer zucchini & turn it into a tasty treat.
- Something I love about this recipe is that it doesn't make you wring out the zucchini but uses the excess moisture to your advantage, creating a wonderfully soft loaf.