

ZUCCHINI BREAD

Courtesy of Karen Logan

1 ½ cups all-purpose flour

1 egg, beaten

1 tsp ground cinnamon

1 cup sugar

½ tsp baking soda

1 cup finely shredded zucchini (unpeeled)

½ tsp salt

¼ cup cooking oil

¼ tsp baking powder

½ cup chopped walnuts or pecans (optional)

¼ tsp ground nutmeg

1. Preheat oven to 350°F. Grease bottoms and sides of 8x4x2" loaf pan and set aside. In a medium bowl, combine the flour, cinnamon, baking soda, salt, baking powder and nutmeg. Make a well in the center of the mixture and set aside.
2. In another medium bowl, combine egg, sugar, shredded zucchini, and oil. Add zucchini mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy). Fold in nuts. Spoon batter into prepared pan.
3. Bake for 50 to 55 minutes or until a toothpick inserted near the center comes out clean. Cool in pan on a wire rack for 10 minutes. Remove from pan. Wrap and store overnight before slicing.**

**This never happens in our house! We slice and eat while the bread is still warm and it melts the butter! Mmmmm.