

Zucchini Bread



Ingredients:

- 3 cups all-purpose flour*
- 1 teaspoon salt
- 1 teaspoon baking soda
- ½ teaspoon ground ginger
- 3 teaspoons ground cinnamon
- ¼ teaspoon ground nutmeg
- 2 eggs, beaten
- ¾ cup butter, melted
- ¾ cups white sugar
- 1 teaspoons vanilla extract
- 4 cups grated zucchini (no need to peel)
- 1 cup chopped walnuts or dried cranberries or both

Substitute whole wheat flour, almond meal, chia seeds, flax seed meal or other grains for half to three quarters of a cup of the white flour.*

Directions:

1. Grease two 8 x 4 inch pans. Preheat oven to 350 degrees F.
2. Mix dry ingredients together in a bowl.
3. Beat eggs, butter, vanilla, and sugar together in another large bowl. Add zucchini and nuts or dried cranberries and mix well. Add dry ingredients to the egg mixture and stir together gently only until mixed. Pour batter into prepared pans.
4. Bake for 40 minutes, or until tester inserted in the center comes out clean. Cool in pan on rack for 10 minutes. Remove bread from pan, and completely cool in the refrigerator overnight.