

# ZUCCHINI BREAD



Photo Credit: @ Feasting at Home

## INGREDIENTS

- 3 1/2 cups Zucchini, 1 lb. grated
- 2 1/2 cups Whole Wheat Flour (or flour)
- 1 cup Sugar
- 1 teaspoon Baking Powder
- 3/4 teaspoon Baking Soda
- 3/4 teaspoon Salt
- 1 teaspoon Cinnamon
- 1/2 teaspoon Ground Cloves
- 1/2 teaspoon Nutmeg
- 2 teaspoon Orange Zest
- 2 teaspoon Rosemary, fresh
- 1/3 cup Orange Juice
- 1/2 cup Olive Oil
- 2 Eggs
- 2 teaspoons Vanilla
- 1 cup Pecans or Walnuts, toasted

## DIRECTIONS

**Step 1:** Preheat the oven to 350 degrees.

**Step 2:** Prepare a 9 x 5 inch loaf pan with parchment or oil.

**Step 3:** Grate the zucchini set aside.

**Step 4:** Mix together flour, sugar, baking powder, baking soda, sea salt, cinnamon, cloves, nutmeg, rosemary, and orange zest.

**Step 5:** In a separate bowl whisk orange juice (squeezed from the orange you zested), oil, eggs and vanilla.

**Step 6:** Gently squeeze out excess moisture from zucchini. This works well in a dish towel or just press in a colander.

**Step 7:** Mix together with the egg mixture. Add flour ingredients mix until just combined. Add nuts, leaving them whole if desired, they will get chopped up as you slice the finished loaf.

**Step 8:** Pour batter into your pan. Bake for 50-60 minutes until done.

### Notes:

This bread is not very sweet! Add more sweetener if desired! Coconut sugar is less sweet than cane sugar. Use the same amount of cane sugar for a sweeter bread or add more coconut sugar.

Recipe: By Sylvia, Feasting at Home

