

Zucchini Bread

1 ½ cups all-purpose flour
1 teaspoon ground cinnamon
½ teaspoon baking soda
½ teaspoon salt
¼ teaspoon baking powder
¼ teaspoon ground nutmeg
1 egg, beaten
1 cup sugar
1 cup finely shredded, unpeeled zucchini
¼ cup cooking oil
Handful of raisins

- 1) Preheat oven to 350 degrees F. Grease the bottom and ½ inch up the sides of an 8x4x3-inch loaf pan; set aside. In a medium bowl combine the flour, cinnamon, baking soda, salt, baking powder, and nutmeg. Make a well in the middle of the flour 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 the raisins and spoon batter into the pan.
- 3) Bake for 50 to 55 minutes or until a toothpick inserted near the middle comes out clean. Cool in pan for 10 minutes. Remove from pan and cool completely on wire rack.

TIP: I use the shredder attachment on my food processor to shred the zucchini, then put the regular blade in and pulse to achieve a finer consistency. This is much easier than shredding by hand.

*Adapted from the Better Homes and Gardens New Cook Book 14th Edition