

#4 Zucchini Bread

INGREDIENTS

3 to 4 cups grated fresh zucchini
¾ cup butter melted plus more for greasing the pans
3 cups all purpose flour
1 teas baking soda
1 teas baking powder
2 teas cinnamon
½ teas ground ginger
¼ teas ground nutmeg
1 1/3 cups sugar
2 large eggs, beaten
2 teas vanilla extract
1 cup chopped pecans or walnuts (optional)
1 cup raisins (optional)

DIRECTIONS

1. Drain the zucchini by placing the grated zucchini in a sieve or colander over a bowl to drain any excess moisture. If the grated zucchini seems to be on the dry side, sprinkle water over it as it's in the colander, then let it drain.
2. Preheat the oven to 350 degrees F. Butter two 9 x 5 inch loaf pans.
3. In a large bowl, vigorously whisk together the flour, baking soda, baking powder, cinnamon, ginger, and ground nutmeg.
4. In another large bowl, whisk together the sugar, eggs and vanilla. Stir in the drained grated zucchini and then the melted butter.
5. Add the flour mixture, a third at a time, to the sugar-egg-zucchini mixture stirring after each incorporation. Fold in the nuts and raisins if using.
6. Divide the batter equally between the greased loaf pans. Bake for 50 minutes at 350 degrees F or until a tester inserted into the center comes out clean. Cool in pans for 10 minutes. Turn out onto wire racks to cool thoroughly.