

# Zucchini Bread

MAKES ONE 9-INCH LOAF

## BASE RECIPE INGREDIENTS

- 2 zucchini (1 pound), ends trimmed
- 1 cup sugar
- ½ cup light brown sugar
- 6 tablespoons (¾ stick) unsalted butter, melted and cooled
- 2 large eggs
- ¼ cup plain yogurt (whole-milk, lowfat or nonfat – whatever you have on hand)
- 1 tablespoon fresh lemon juice
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon cinnamon (optional depending on other add-ins)
- ½ teaspoon table salt

## ADD INS:

---

### SWEET & SAVORY INDIAN

- ¼ cup golden raisins
- ¼ cup crystallized ginger, finely chopped
- 1 teaspoon curry powder
- ½ cup toasted walnuts, chopped

### MINT & LEMON

- 2 tablespoons fresh mint, chopped
- 1 tablespoon lemon zest
- ½ cup toasted pecans, chopped

### DECADENT MACADAMIA & COCONUT

- ¼ cup toasted unsweetened coconut
- ½ cup roasted and salted macadamia nuts, chopped (one 3 ounce jar)

## FIRST

Adjust oven rack to middle position and preheat oven to 375 degrees. Generously coat 9 by 5-inch loaf pan with cooking spray.

Shred zucchini in a food processor fitted with a shredding disc (or grate by hand on the large holes of a box grater). Press the zucchini in a potato ricer to remove excess moisture. Alternatively, squeeze the zucchini between several layers of paper towels or cheesecloth.

## NEXT

Whisk flour, baking soda, baking powder, cinnamon★, and salt in large bowl. Whisk sugar, yogurt, eggs, lemon juice, and butter in bowl until combined. Gently fold yogurt mixture and zucchini into flour mixture using spatula until just combined. Do not over-mix. Gently fold in the add-ins.

## LAST

Transfer batter to prepared pan and smooth the surface. Bake until golden brown and skewer inserted in center comes out with a few crumbs attached, 50 to 60 minutes. Cool for 10 minutes, then turn out onto wire rack to cool at least 1 hour. (Bread can be wrapped in plastic and stored at room temperature for 3 days.)

## ★ J. NOELLE NOTES

---

At this point, add any additional spices – such as curry powder – to ensure they are evenly distributed.