



ZUCCHINI

EAT IT NOW

Classic zucchini bread

SERVES 8 TO 10 | 1½ HOURS

Neither oily nor dry, but perfectly moist.

About 2 cups flour

¾ tsp. baking powder

1 tsp. baking soda

½ tsp. each salt, cinnamon, and nutmeg

¼ tsp. ground ginger

1 cup firmly packed dark brown sugar

¼ cup granulated sugar

2 large eggs

About ½ cup vegetable oil

2 cups packed shredded zucchini

1. Preheat oven to 350°. Oil and flour a 4- by 8-in. loaf pan. Whisk 2 cups flour with other dry ingredients (except sugars) in a bowl.

2. Beat sugars, eggs, and ½ cup oil until blended. Slowly mix in zucchini. Gradually beat in flour mixture until just combined.

3. Scoop batter into pan. Bake until a toothpick inserted in the center comes out clean, about 1 hour. Cool 10 minutes, then invert onto a rack. Turn over; let cool completely.

PER SLICE 313 CAL., 35% (110 CAL.) FROM FAT;
4.4 G PROTEIN; 12 G FAT (1.8 G SAT.); 47 G CARBO
(1.2 G FIBER); 293 MG SODIUM; 37 MG CHOL.