

Ultimate Zucchini Bread

adapted slightly from Smitten Kitchen



Servings: 12

1. Heat oven to 350°F.
2. Lightly coat a 6-cup or 9x5-inch loaf pan with nonstick spray.
3. Place grated zucchini in a large bowl and add oil, eggs, sugars, vanilla, and salt. Use a fork to mix until combined. Sprinkle cinnamon, nutmeg, baking soda, and baking powder over surface of batter and mix until combined - and then, for extra security that the ingredients are well-dispersed, give it 10 extra stirs. Add flour and mix until just combined.
4. Pour into prepared loaf pan and smooth the top. Sprinkle with the raw or turbinado sugar - don't skimp. Bake for 55 to 60 minutes, until a toothpick or tester inserted into the middle cake but also into the top of the cake, closer to the dome, comes out batter-free.
5. Let cool completely in the pan. Leave in pan, unwrapped, overnight or 24 hours, until removing (carefully, so not to ruin flaky lid) and serving in slices. Zucchini bread keeps for 4 to 5 days at room temperature. I wrap only the cut end of the cake in foil, and return it to the baking pan, leaving the top exposed so that it stays crunchy.

2 cups zucchini, grated (13 ounces or 370 grams)
packed zucchini, not wrung out, grated on the
large holes of a box grater

2 large eggs

2/3 cup neutral oil, safflower(160 ml) olive oil, or
melted unsalted butter [I used butter]

1/2 cup dark brown sugar, packed (95 grams) or
Monkfruit golden

1/2 cup granulated sugar (100 grams) or
Monkfruit classic

1 teaspoon vanilla extract

1 teaspoon sea salt, or table salt

1 1/4 teaspoons ground cinnamon

1/8 teaspoon grated nutmeg, rounded

3/4 teaspoon baking soda

1/2 teaspoon baking powder

2 cups all-purpose flour (260 grams)

2 tablespoons turbinado sugar (25 grams)

Per Serving (excluding unknown items): 279

Calories; 13g Fat (42.0% calories from fat);

4g Protein; 37g Carbohydrate; 1g Dietary

Fiber; 31mg Cholesterol; 305mg Sodium;

21g Total Sugars; trace Vitamin D; 39mg

Calcium; 1mg Iron; 152mg Potassium; 74mg

Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com