

Zucchini Bread

A great way to use up excess zucchini in the summer, or if you froze some last summer and have forgotten about it in your freezer, now is a great time to pull it out and use it up to get ready for the coming growing season.

1 stick butter (softened but not liquid)

1/3 cup olive oil

1 cup loosely packed brown sugar

2 eggs

2 teaspoons real vanilla extract

½ teaspoon salt (optional)

2 cups shredded zucchini

3 cups flour— 1 ½ cups white flour, 1 ½ cups whole wheat flour

1 teaspoon baking powder

1 teaspoon baking soda

Grease and flour two 8 x 4 inch pans. Preheat oven to 325 degrees F (165 degrees C)

In a mixing bowl combine the softened butter, olive oil, and brown sugar, whisking the ingredients until smooth. Add the two eggs and whisk briskly, until combined. Add vanilla and salt.

Stir in two cups shredded zucchini. Shred the zucchini by hand with a grater or use grater attachment on a food processor.

Add white and wheat flours. Before stirring in the flour add the baking powder and baking soda to the flours. Make sure to blend them into the flour so you don't end up with clumps of powder and soda in the bread.

Pour or scoop batter into greased pans.

Bake for 40 to 60 minutes, or until tester inserted in the center comes out clean. Cool in pan on rack for 20 minutes. Remove bread from pan, and completely cool.