american honey

—— FARMER'S DAUGHTER ——

FARM TO TABLE / APRIL 20, 2022

American Honey Zucchini Bread

My mom had an incredibly plentiful garden last summer, which produced A LOT of zucchinis. This is great until you don't know what to do with them all, so you let them continue growing on the vine until they are too big for any good . . . except, that's where zucchini bread comes in. Don't let your zucchini baseball bats go to waste, use them for this delicious zucchini bread recipe, perfect for breakfast or a side dish with soup.

** This recipe does NOT contain honey.

Ingredients

1 1/4 C. Olive Oil

2 C. Granulated Sugar

4 Farm Fresh Eggs

1 Tbs. Vanilla Extract

1 1/2 C. Oat Flour

1 1/2 C. All-Purpose Flour

1 tsp. Ground Cinnamon

A dash of Ginger and/or Nutmeg (optional)

2 tsp. Baking Powder

1 tsp. Baking Soda

A dash of Salt

3 C. (or more) Shredded Zucchini

1/4 C. Sugar in the Raw

Directions

1. Preheat the oven to 350°F, and spray 2 bread pans or 4 mini loaf pans with cooking spray.
2. In a large bowl, whisk together the olive oil, sugar, eggs, and vanilla until smooth.
3. In a separate bowl, whisk together both flours, cinnamon, ginger/nutmeg, baking powder, baking soda, and a dash of salt. Combine the liquid mixture with the dry mixture (hand mix).
   1. If using an electric mixer, do NOT overmix.
4. Shred your fresh garden zucchini with a grater and squeeze out excess moisture with paper towels. I like to leave my zucchini a bit damp, as the moisture will make the bread moister.
5. Pour the batter into your prepared pans, and top with a sprinkle of Sugar in the Raw. This will give it a nice, muffin-like top that tastes DELICIOUS!
6. Bake for 50 minutes or until a toothpick comes out clean from each of the loaves and let cool.
7. Enjoy!

Pairs great with Mom's Meatball Soup as a side or in the morning for breakfast! Is your mouth watering yet?

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