

Apple Brown Sugar Zucchini Bread

Ingredients

- flour, unbleached - 950 ml - 4 cups
- zucchini, shredded - 470 ml - 2 cups
- applesauce - 355 ml - 1 1/2 cups
- apple, grated - 235 ml - 1 cup
- cane sugar - 235 ml - 1 cup
- brown sugar, packed - 235 ml - 1 cup
- vegetable oil - 175 ml - 3/4 cup
- pecans, chopped - 120 ml - 1/2 cup
- eggs - 100 ml - 2 eggs
- baking soda - 15 ml - 3 tsp
- cinnamon, ground - 7.5 ml - 1 1/2 tsp
- vanilla extract - 5 ml - 1 tsp
- nutmeg, ground - 2.5 ml - 1/2 tsp
- salt - 1.25 ml - 1/4 tsp

Directions

1. Scrub the zucchini with an abrasive plastic pad reserved for vegetables, and rinse before grating.
2. In a bowl sift together the flour, baking soda, cinnamon, salt, and nutmeg with a wire whisk.
3. In another bowl, beat the eggs until frothy. Mix in the applesauce, oil, brown sugar, cane sugar, and vanilla extract until even.
4. Combine the shredded zucchini and pecans with the wet ingredient bowl and mix.
5. Pour the wet ingredients into the bowl with the flour mixture. Mix until evenly combined.
6. Grease and flour a 8 x 4 x 2 in loaf pan. Pour in the batter.
7. Bake for 50-60 minutes at 350 degrees F (175 degrees C).
8. Test by inserting a toothpick or knife into the center of the loaf. When withdrawn free of batter, the bread has finished cooking.
9. Transfer to wire racks after 15 minutes. Cool for 20 minutes before serving.

<http://zucchinibreadrecipes.org/apple-brown-sugar-zucchini-bread/>

<http://zucchinibreadrecipes.org/>