

# Coconut Cream Zucchini Bread

## Ingredients

- flour, unbleached - 355 ml - 1 1/2 cups
- zucchini, grated - 235 ml - 1 cup
- cane sugar - 235 ml - 1 cup
- vegetable oil - 120 ml - 1/2 cup
- egg - 50 ml - 1 egg
- baking soda - 5 ml - 1 tsp
- coconut, flaked - 5 ml - 1 cup
- cinnamon, ground - 3.5 ml - 3/4 tsp
- vanilla extract - 2.5 ml - 1/2 tsp
- baking powder - 2.5 m - 1/2 tsp
- salt - 2.5 ml - 1/2 tsp
- nutmeg, ground - 2.5 tsp - 1/2 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 all purpose flour, baking soda, baking powder, cinnamon, nutmeg, and salt with a wire whisk.
3. In another bowl, beat the egg until frothy. Mix in the oil, cane sugar, and vanilla extract until even.
4. Combine the shredded zucchini and coconut 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 9 x 5 x 3 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 When withdrawn free of batter, the bread has finished cooking.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/coconut-cream-zucchini-bread/>

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