

Ginger Molasses Zucchini Bread

Ingredients

- flour, unbleached - 710 ml - 3 cups -
- zucchini, shredded - 590 ml - 2 1/2 cups
- brown sugar - 235 ml - 1 cup
- vanilla yogurt - 175 ml - 3/4 cup
- molasses - 60 ml - 1/4 cup
- vegetable oil - 60 ml - 1/4 cup
- eggs - 15 ml - 3 eggs
- cinnamon, ground - 10 ml - 2 tsp
- ginger, ground - 5 ml - 1 tsp
- baking soda - 5 ml - 1 tsp
- nutmeg, ground - 2.5 ml - 1/2 tsp
- cloves, ground - 2.5 ml - 1/2 tsp
- baking powder - 2.5 ml - 1/2 tsp
- salt - 2.5 ml - 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, cloves, and salt with a wire whisk.
3. In another bowl, beat the eggs until frothy. Mix in the oil, ground ginger, brown sugar, molassas, and vanilla yogurt until even.
4. Combine the shredded zucchini 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 two 9 x 5 x 3 in loaf pan. Pour in the batter.
7. Bake for 50-60 minutes at 325 degrees F (165 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 When withdrawn free of batter, the bread has finished cooking.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/ginger-molasses-zucchini-bread/>

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