

Maple Syrup Zucchini Bread

Ingredients

- flour, unbleached - 590 ml - 2 1/2 cups
- zucchini, grated - 475 ml - 2 cups
- walnuts, chopped - 235 ml - 1 cup
- vegetable oil - 235 ml - 1 cup
- brown sugar, packed - 235 ml - 1 cup
- cane sugar - 235 ml - 1 cup
- eggs - 150 ml - 3 eggs
- maple syrup - 120 ml - 1/2 cup
- baking powder - 120 ml - 1/2 tsp
- wheat germ - 120 ml - 1/2 cup
- baking soda - 10 ml - 2 tsp
- salt - 10 ml - 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, and salt with a wire whisk.
3. In another bowl, beat the egg until frothy. Mix in the oil, brown sugar, cane sugar, maple syrup, and wheat germ until even.
4. Combine the shredded zucchini and walnuts 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 an 8 x 4 x 2 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 When withdrawn free of batter, the bread has finished cooking.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/maple-syrup-zucchini-bread/>

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