

Pecan Cinnamon Zucchini Bread

Ingredients

- unbleached flour - 475 ml - 2 cups
- zucchini, grated - 315 ml - 1 1/3 cups
- cane sugar - 235 ml - 1 cup
- vegetable oil - 160 ml - 2/3 cup
- pecans, chopped - 160 ml - 2/3 cup
- eggs - 150 ml - 3 eggs
- cinnamon, ground - 5 ml - 1 tsp
- baking powder - 3.5 ml - 3/4 tsp
- baking soda - 3.5 ml - 3/4 tsp
- salt - 3.5 ml - 3/4 tsp
- lemon extract - 3.5 ml - 3/4 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 all purpose flour, baking soda, baking powder, cinnamon, and salt with a wire whisk.
3. In another bowl, beat the egg until frothy. Mix in the oil, cane sugar, lemon extract, 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 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 When withdrawn free of batter, the bread has finished cooking.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/pecan-cinnamon-zucchini-bread/>

<http://zucchinibreadrecipes.org/>