



LeiHall Farm Recipes

Zucchini Bread

2-1/2 cups Hodgson Whole Wheat Flour or unbleached white flour
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon sea salt
1 1/2 cups organic cane sugar
3/4 cup cold-pressed extra virgin olive oil
3 large eggs
2 cups grated unpeeled zucchini (approx. 1 lb.)
1 cup finely chopped walnuts
1 teaspoon vanilla extract

softened cream cheese (optional)
walnut halves (optional)

Preheat oven to 350°. Grease well a 9x5x3 inch loaf pan. Mix flour, baking soda, baking powder, cinnamon, cloves and salt. In a large mixing bowl combine sugar, oil and eggs; beat until smooth.

Add dry ingredients, mixing until smooth. Add zucchini, chopped nuts and vanilla; stir until well combined. Pour batter into prepared pan. Bake approx. 1 hour and 15 minutes or til cake tester inserted in center comes out clean.

Cool in pan 10 minutes. Remove from pan and cool completely on wire rack. Serve with softened cream cheese; garnish with walnut halves.

Makes 1 loaf.