



brand

Red Dog Ranch - RECIPE

"Growers of Certified Naturally Grown Heirloom Produce"

NAME: Zucchini Bread
DIFFUCULTY: Medium
SERVES: 1 loaf

Ingredients:

2 Cups Flour
1 Pound Zucchini
¾ Cup Sugar
½ Cup Pecans, or Walnuts
1 teaspoon Baking Soda
1 teaspoon Baking Powder
½ teaspoon Salt
¼ Cup Plain Yogurt
2 Eggs
1 Tablespoon Lemon Juice
6 Tablespoons Butter, melted & cooled

Preparation:

- Step #1)** Preheat oven to 375°F. Grease & Flour a standard 9"x5" Loaf Pan.
- Step #2)** Shred the Zucchini with a box grater, toss with 2 Tablespoons of the Sugar and let mixture sit and drain through a strainer for about ½ hour.
- Step #3)** Toast Nuts until fragrant, then cool.
- Step #4)** Dry mix Nuts, Flour, Baking Soda, Baking Powder, and Salt. Set aside.
- Step #5)** Whisk together remaining Sugar, Yogurt, Eggs, Lemon Juice, and the melted Butter.
- Step #6)** Squeeze out as much moisture as possible from the shredded Zucchini.
- Step #7)** Mix the Zucchini, dry mixture and wet mixture together. Blend until smooth.
- Step #8)** Pour into Loaf Pan and bake 55 minutes, or until brown. Do NOT over cook!

Serving:

Personally, I like my 'Zuc Bread' toasted, with a slab of butter on it, and a good cup of Coffee.

Modifications:

You can vary the Sugar to your taste.