

Spiced Zucchini Walnut Bread

Bon Appétit | June 2004

by Sabrina Henderson, Gardena, CA

Sabrina Henderson of Gardena, California, writes: "After 17 years of making dinner for my family, I don't cook as much as I used to. These days what I really enjoy doing is baking. Not only is it more leisurely, but people enjoy the results so much. About twice a month my husband takes some of my homemade cookies to his colleagues who always ask when I'm going to send something their way. The staff in the doctor's office where I work will often ask me the same thing. My zucchini bread is a special favorite. I joke with people and tell them I'll bring it in, but only if they behave."

Yield: Makes 2 loaves

ingredients

4 cups all purpose flour
2 teaspoons ground cinnamon
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground allspice
1/2 teaspoon baking powder
1 1/2 cups sugar
3/4 cup vegetable oil
3 large eggs
1 tablespoon vanilla extract
2 teaspoons grated lemon peel
2 cups coarsely grated zucchini (from about 2 medium)
1 cup walnuts, toasted, coarsely chopped (about 4 ounces)

preparation

Preheat oven to 325°F. Butter and flour two 8x4x2 1/2-inch metal loaf pans. Whisk flour, cinnamon, salt, baking soda, allspice, and baking powder in medium bowl to blend. Whisk sugar, vegetable oil, eggs, vanilla, and lemon peel in large bowl to blend. Whisk in flour mixture. Mix in zucchini and walnuts. Pour batter into prepared pans.

Bake breads until tester inserted into center comes out clean, about 1 hour 15 minutes. Let stand 10 minutes. Turn breads out onto rack and cool completely. (Can be made 1 day ahead. Wrap in foil and store at room temperature.)

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