

Zucchini Walnut Bread



Ingredients

- ½ cup buttermilk or sour milk
- 1 cup granulated sugar
- 2 eggs
- 4 oz. melted unsalted butter, cooled to room temperature
- 2 cups all-purpose flour
- 1 tsp. salt
- 1 tsp. baking soda
- 1 ½ tsp. baking powder
- ½ cup toasted chopped walnuts
- 1 cup shredded zucchini, about 1 medium zucchini

Procedure

1. Preheat oven to 375°F.
2. In a medium sized bowl, whisk together buttermilk sugar, eggs, and butter.
3. Sift together the flour, salt, baking soda, and baking powder. Mix into wet ingredients.
4. Fold in shredded zucchini and walnuts.
5. Lightly spray a loaf pan with cooking spray, and add batter.
6. Bake for 45 minutes to an hour, or until toothpick inserted in center comes out clean.
7. Let cool in pan at least 15 minutes before removing.

Yields- 1 large loaf

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