



Zucchini Bread with cinnamon sugar glaze

Ingredients:

3 1/2 cups White Whole Wheat Flour (Foisy or Sonora)
1 tsp Baking Powder
1 tsp Baking Soda
1 tsp Salt
2 tsp Cinnamon
1/4 tsp Nutmeg or Cloves (optional)—I use Nutmeg
1 cup (2 sticks) Softened Unsalted Butter or Olive Oil
(I have used both and was happy with the results)
1 cup Granulated Sugar
1 cup Brown Sugar
2 tsp Vanilla Extract
3 Eggs
2 cups Shredded Zucchini
1 cup Raisins (optional)
1 cup Walnuts, chopped coarse

In a medium bowl combine flour, baking powder, baking soda, salt & spices. Mix together & set aside.

In stand mixer, beat together butter OR oil and sugar until blended. Add vanilla and eggs to the mixture and blend well.

Add zucchini to egg mixture—mix. Add raisins and nuts and mix thoroughly. Lastly, add flour mixture and mix thoroughly.

Pour batter into two greased loaf pans or cupcake pan.

For loaf pans bake at 350°F for 45-60 minutes. Test with a skewer for doneness. Loaves should be moist but not wet.

For cupcake pan bake at 350°F for 15 minutes and check. If not done, bake for 10 more minutes. Cool for 10 minutes and remove from pan and coat with glaze.

Glaze Instructions:

6 tbsp Butter
1/2 cup Sugar
3/4 tsp Cinnamon
1/4 cup Water
1 tsp Vanilla Extract

Combine sugar, cinnamon and butter in small saucepan; add water. Cook and stir over med high heat until mixture comes to a rolling boil. Cook 2 minutes longer. Remove from heat and stir in vanilla.

Spoon over hot bread, coating multiple times until glaze is gone. Let bread cool 15-20 minutes.