Zucchini Bread

INGREDIENTS

1 lb zucchini

2 C – flour

1 tsp – baking soda

1 tsp – baking powder

1 tsp – cinnamon

1 tsp – allspice

½ tsp – salt

1 ½ C – sugar

¼ C – plain yogurt

2 large eggs

1 T – lemon juice

6 T – unsalted butter, melted

¾ C – golden raisins

MAKES

One 9" loaf

DIRECTIONS

Cut large zucchini in half lengthwise and scoop out the seeds with a spoon before shredding.

Generously coat 9x5" loaf pain with cooking spray. Shred and squeeze zucchini. Whisk flour, baking soda, baking powder, cinnamon, allspice, and salt in a large bowl. Whisk sugar, yogurt, eggs, lemon juice, and butter in bowl until combined.

Gently fold yogurt mixture, zucchini, and raisins into flour mixture using spatula until just combined. Transfer batter to prepared pan.

Bake at 375° for 45-55 mins until golden brown and skewer inserted in center comes out with a few crumbs attached. Cool for 10 minutes, then invert onto wire rack to cool at least 1 hour.