



Zucchini Bread

From *America's Test Kitchen* Season 15: Let's Make Bread

WHY THIS RECIPE WORKS:

Baked goods are a great way to use up zucchini. Because of its high moisture content, zucchini produces a moist cake. However, if not used correctly, zucchini can leave baked goods extremely wet and gummy. By removing a majority of the juice from the zucchini, along with most other sources of moisture, and lowering the fat, we were able to up our zucchini content from 12 ounces to 1 1/2 pounds without sacrificing a properly moist and tender crumb.

Makes 1 Loaf

Use the large holes of a box grater to shred the zucchini. The test kitchen's preferred loaf pan measures 8 1/2 by 4 1/2 inches; if you use a 9 by 5-inch loaf pan, start checking for doneness 5 minutes early.

INGREDIENTS

- 1 1/2** pounds zucchini, shredded
- 1 1/4** cups packed (8 3/4 ounces) brown sugar
- 1/4** cup vegetable oil
- 2** large eggs
- 1** teaspoon vanilla extract
- 1 1/2** cups (7 1/2 ounces) all-purpose flour
- 1/2** cup (2 3/4 ounces) whole-wheat flour
- 1** tablespoon ground cinnamon
- 1 1/2** teaspoons salt
- 1** teaspoon baking powder
- 1** teaspoon baking soda
- 1/2** teaspoon ground nutmeg
- 3/4** cup walnuts, toasted and chopped (optional)
- 1** tablespoon granulated sugar

INSTRUCTIONS

- 1.** Adjust oven rack to middle position and heat oven to 325 degrees. Grease 8 1/2 by 4 1/2-inch loaf pan.
- 2.** Place zucchini in center of dish towel. Gather ends together and twist tightly to drain as much liquid as possible, discarding liquid (you should have 1/2 to 2/3 cup liquid). Whisk brown sugar, oil, eggs, and vanilla together in medium bowl. Fold in zucchini.
- 3.** Whisk all-purpose flour, whole-wheat flour, cinnamon, salt, baking powder, baking soda, and nutmeg together in

large bowl. Fold in zucchini mixture until just incorporated. Fold in walnuts, if using. Pour batter into prepared pan and sprinkle with granulated sugar.

4. Bake until top bounces back when gently pressed and toothpick inserted in center comes out with few moist crumbs attached, 65 to 75 minutes. Let bread cool in pan on wire rack for 30 minutes. Remove bread from pan and let cool completely on wire rack. Serve.

RECOMMENDED EQUIPMENT



Microplane Specialty Series...



CIA Bakeware 12-Inch x 17-Inch...



OXO Good Grips 11" Balloon Whisk...



Rubbermaid Professional...



Williams-Sonoma Goldtouch...