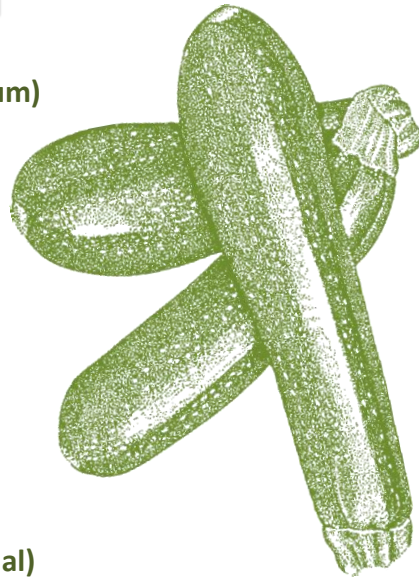


Rebekah's Zucchini Bread

3 cups shredded zucchini (2 to 3 medium)
1 2/3 cups sugar
2/3 cup vegetable oil
2 teaspoons vanilla
4 eggs
3 cups Gold Medal™ all-purpose
or whole wheat flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon baking powder
1/2 cup coarsely chopped nuts (optional)
1/2 cup raisins (optional)



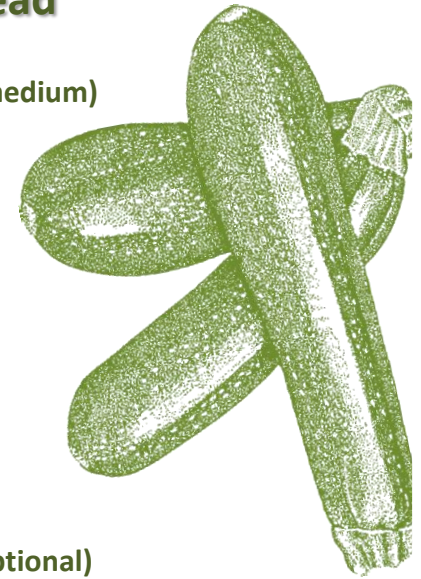
- [1] Move oven rack to low position so that tops of pans will be in center of oven. Heat oven to 350°F. Grease bottoms only of 2 (8x4-inch) loaf pans or 1 (9x5-inch) loaf pan with shortening or cooking spray.
- [2] In large bowl, stir zucchini, sugar, oil, vanilla and eggs until well mixed. Stir in remaining ingredients except nuts and raisins. Stir in nuts and raisins. Divide batter evenly between 8-inch pans or pour into 9-inch pan.
- [3] Bake 8-inch loaves 50 to 60 minutes, 9-inch loaf 1 hour 10 minutes to 1 hour 20 minutes, or until toothpick inserted in center comes out clean. Cool in pans on cooling rack 10 minutes.
- [4] Loosen sides of loaves from pans; remove from pans and place top side up on cooling rack. Cool completely, about 2 hours, before slicing. Wrap tightly and store at room temperature up to 4 days, or refrigerate up to 10 days.

Taste This!

Howard County Farmers' Market
July 28, 2017

Rebekah's Zucchini Bread

3 cups shredded zucchini (2 to 3 medium)
1 2/3 cups sugar
2/3 cup vegetable oil
2 teaspoons vanilla
4 eggs
3 cups Gold Medal™ all-purpose
or whole wheat flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon baking powder
1/2 cup coarsely chopped nuts (optional)
1/2 cup raisins (optional)



- [1] Move oven rack to low position so that tops of pans will be in center of oven. Heat oven to 350°F. Grease bottoms only of 2 (8x4-inch) loaf pans or 1 (9x5-inch) loaf pan with shortening or cooking spray.
- [2] In large bowl, stir zucchini, sugar, oil, vanilla and eggs until well mixed. Stir in remaining ingredients except nuts and raisins. Stir in nuts and raisins. Divide batter evenly between 8-inch pans or pour into 9-inch pan.
- [3] Bake 8-inch loaves 50 to 60 minutes, 9-inch loaf 1 hour 10 minutes to 1 hour 20 minutes, or until toothpick inserted in center comes out clean. Cool in pans on cooling rack 10 minutes.
- [4] Loosen sides of loaves from pans; remove from pans and place top side up on cooling rack. Cool completely, about 2 hours, before slicing. Wrap tightly and store at room temperature up to 4 days, or refrigerate up to 10 days.

Taste This!

Howard County Farmers' Market
July 28, 2017