

Zucchini-Spice Bread (“The Enchanted Broccoli Forest” Mollie Katzen)

20 minutes to prepare; 50-60 minutes to bake.

Yield: 1 medium-sized loaf

A little butter or oil for the pan
2 cups (packed) coarsely grated zucchini
6 Tbsp melted butter
1/3 cup sugar
2 eggs
1 ½ tsp vanilla extract
1 cup unbleached white flour
1 cup whole wheat flour
¾ tsp salt
2 ½ tsp baking powder
¼ tsp nutmeg
¾ tsp allspice
1 tsp cinnamon
½ tsp ground ginger
½ cup chopped nuts
½ cup currants

Preheat oven to 350 degrees. Lightly grease a medium-sized loaf pan.

Place the grated zucchini in a colander in the sink. Let it stand for about 10 minutes, then squeeze out all excess moisture.

Beat together the butter, sugar, eggs, and vanilla in a large bowl.

In a separate medium-sized bowl sift together the dry ingredients.

Add the sifted dry ingredients, alternately with the zucchini, to the butter-egg mixture, beginning and ending with the dry. Stir in nuts and currants.

Spread the batter into the prepared pan. Bake 50-60 minutes, or until a knife inserted all the way into the center comes out clean. Remove from the pan after about 10 minutes, then cool on a rack for another 30 before slicing.