

## Sweet Zucchini Bread

2	cu	coarsely grated zucchini	1	cu	white flour, unbleached
			1	cu	whole wheat flour
½	cu	honey	½	tsp	salt
6	Tbs	butter, melted	2½	tsp	baking powder
½	tsp	vanilla extract	¼	tsp	nutmeg
			½	tsp	allspice
			½	tsp	cinnamon
			¼	tsp	ginger

1. Place grated zucchini in a colander over a bowl or sink. Let stand 10 – 20 minutes and then squeeze out all excess moisture.
2. With an electric mixer at high speed, beat the honey for about 5 minutes or until white and opaque. Beat in the butter, eggs and vanilla. Beat several minutes more.
3. Sift together the dry ingredients.
4. Add the sifted dry ingredients, alternately with the zucchini to the honey mixture, beginning and ending with the dry. Mix just enough to blend after each addition.
5. Spread into a medium sized loaf pan. Bake for 30 – 35 minutes at 350°F.