

Better Zucchini Bread

Most zucchini bread recipes have a cup of vegetable oil in them. That seems too oily for my taste. After a lot of experimenting, we prefer this lighter recipe. Unfortunately, it still has a lot of sugar. We consider it a dessert, perhaps served with a topping of sautéed bananas.

$\frac{1}{2}$ C butter, melted
 $\frac{1}{4}$ C sugar
 $\frac{1}{2}$ C brown sugar
2 eggs, lightly beaten
2 C grated, packed zucchini
1 tsp. baking soda
 $\frac{1}{2}$ tsp. salt
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. each: ground nutmeg, dried ginger, ground allspice
 $\frac{1}{4}$ tsp. ground cloves\\
OR 2 tsp. pumpkin pie spice instead of all the others
1 C all-purpose flour
1 C whole wheat flour
 $\frac{1}{2}$ C hot water
 $\frac{1}{2}$ C chopped walnuts or pecans

Stir together melted butter and sugars. Mix in eggs and beat well. Fold in grated zucchini. In a separate bowl, mix together the flours, salt, soda and spices. Add this to the zucchini mixture, alternating with the hot water. Add nuts. Stir well enough to blend but don't overdo it or bread will be tough.

Bake in a greased 9 x 5-inch loaf pan, at 325°F. for 70 minutes or until done. Check with skewer for doneness, or remove from oven when the bread slightly separates from the sides of the pan.