



## Simple Zucchini Bread

*When your garden (or your friend's garden) produces an abundance of zucchinis, make this bread! Double the recipe so you've got one for the freezer.*

Makes: 1 loaf

Ingredients:

2 cups (500 mL) finely shredded zucchini  
1/3 cup (80 mL) canola  
½ cup (125 mL) sugar  
2 large eggs  
2 tsp (10 mL) vanilla  
1 1/2 cups (375 mL) whole grain flour  
¼ cup (60 mL) ground flax  
1 tsp (5 mL) baking soda  
1 tsp (5 mL) cinnamon  
¼ tsp (2 mL) nutmeg  
¼ tsp (2 mL) salt

How To Make:

Preheat the oven to 350°F. Line a loaf pan (9X5X3) with parchment paper.

In a large bowl, mix the zucchini, sugar, oil, eggs and vanilla until well combined.

In a small bowl, sift together the flour, ground flax, baking soda, cinnamon, nutmeg and salt. Add the dry ingredients to the zucchini mixture and stir just until combined.

Spoon the batter into the prepared pan. Bake for about 55 minutes, until golden and a knife inserted into the center of the loaf comes clean.

Cool completely and store in an air-tight container for up to 2 days. Or wrap tightly and freeze for up to 3 months.