Braydon Bush Name

Junior Age Division

Grains Category

Nacogdoches County Name

Whole Grain Zucchini Bread with Honey & Walnuts

Ingredients
1½ cups shredded zucchini (about 1 medium zucchini)
Dry Ingredients
1 cup white whole wheat flour
½ cup quick oats (not instant or old fashioned)
1 tsp baking powder
½ tsp baking soda
1 tsp cinnamon
½ tsp ground ginger (don't worry if you don't have this- it's optional)
dash of nutmeg

Wet Ingredients
2 extra large eggs
⅔ cup olive oil
⅔ cup honey
1 capful of pure vanilla extract

Mix Ins
¼ cup golden raisins
¼ cup chopped walnuts

Topping
2 tbsp golden raisins
2 tbsp chopped walnuts

Instructions
Preheat your oven to 350 F. Line a 9x5-inch loaf pan with parchment paper for easy removal.
Using a box grater, shred the zucchini. and set aside. Do not squeeze out the excess moisture.
Add all of the dry ingredients to a large bowl. Whisk thoroughly to combine.
In a separate mixing bowl, add all of the wet ingredients. Whisk until fully blended.
Combine the wet and dry ingredients. Don't over mix- the bread will be tough!
Gently fold the golden raisins and walnuts into the batter. Add the shredded zucchini, reserving a pinch or two to decorate the top of the loaf. Pour into your lined loaf pan.
For the topping, scatter the rest of the raisins and walnuts over the top. Tuck them into the batter to prevent burning. Bake for about 40-60 minutes, checking at the 40 minute mark. A toothpick should come out clean when inserted. Cool for 10 minutes.