



Zucchini Loaf

1 ½ cups	all purpose flour
1 tsp	ground cinnamon
½ tsp	baking soda
½ tsp	salt
½ tsp	ground nutmeg
¼ tsp	baking powder
1 cup	sugar
1 cup	finely shredded zucchini
1	egg
¼ cup	cooking oil
¼ tsp	finely shredded lemon peel
¼ cup	chopped walnuts (optional)

In a mixing bowl, stir together flour, cinnamon, baking soda, salt, nutmeg, and baking powder. Set aside. In a mixing bowl, beat together sugar, shredded zucchini, and egg. Add oil and lemon peel; mix well. Stir flour mixture into zucchini mixture. Gently fold in chopped nuts. Turn batter into a greased 8x4x2-inch loaf pan. Bake in a 350° oven for 55 to 60 minutes or until knife comes out clean. Cool in pan 10 minutes. Remove from pan; cool thoroughly on a rack. Wrap and store loaf overnight before slicing. Makes 1.

Alternate:

Turn batter out into 12 mini loaf pans. Bake for 20 to 25 minutes or until a knife inserted into the middle of a loaf comes out clean. Cool in pan 10 minutes. Remove from pan; cool thoroughly on a rack. Wrap and store loaves overnight before slicing. Makes 12.