



LEMON MAPLE ZUCCHINI BREAD

3 eggs

1 cup pure maple syrup

$\frac{1}{2}$ cup vegetable oil

1 teaspoon vanilla extract

Zest of one lemon finely grated

$1 \frac{1}{2}$ cups grated zucchini

$1 \frac{1}{2}$ cups all-purpose flour

1 cup whole wheat flour

1 tablespoon baking powder

$\frac{1}{2}$ teaspoon salt

Preheat the oven to 350 degrees. Grease a 5x9 inch loaf pan and set aside.

Beat the eggs with an electric mixer for 2 minutes.

Gradually add the maple syrup, oil, vanilla and lemon zest. Stir in the zucchini.

Combine the flours, baking powder and salt in a large bowl. Make a well in the center, then stir in the zucchini mixture. Blend just until smooth, then turn into the prepared pan. Bake for 50-60 minutes, until a tester inserted in the center comes out clean. Let cool in the pan for 5-10 minutes before removing. Let cool completely on a wire rack.

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