

Green Tomato Quick Bread – Leftovers from the Garden

Gardening is an experience that everyone should have at least once in their life time; it gives you an appreciation of where your food comes from. And, there's always the nutritional value of fresh vegetables right from the garden, along with the fantastic flavor. Below is a recipe designed solely for the purpose of using everything possible from your garden. This usually is a quick bread that we make at the end of the season right before the last frost. But, I had a tomato plant come up from last year's tomatoes that was trying to take over my garden, so, it had to go.

Ingredients

- 2 cups finely diced green tomatoes
- 2 cups white sugar
- 1 ½ cups chopped walnuts
- 1 cup safflower oil
- 2 eggs
- 1 tablespoon real vanilla extract
- 1 teaspoon salt
- 3 cups of flour
- 1 tablespoon ground cinnamon
- 1 teaspoon baking soda
- ¼ teaspoon baking powder

Directions

- Preheat oven to 350 degrees. Grease and flour two 9x5-inch loaf pans.
- Mix sugar, oil, eggs, vanilla extract, and salt together in a large bowl until well blended. Then mix in green tomatoes and walnuts.
- Mix flour, cinnamon, baking soda, and baking powder together in a separate bowl; stir into egg mixture until just blended. Spoon batter into prepared loaf pans. (All quick breads need to be mixed ONLY until blended, otherwise they get rubbery)
- Bake in the preheated oven until a toothpick inserted in the middle of each loaf comes out clean, about 1 hour. Let cool in the pans for about 10 minutes before transferring loaves to wire racks to cool completely.

Topping (Optional) Brown Sugar Crumble

- ½ cup dark brown sugar
- ½ cup flour
- ½ teaspoon cinnamon
- ¼ cup cold butter

Directions

- Mix brown sugar, flour and cinnamon together. Once well blended, cut butter into pea size pieces and mix with brown sugar mixture. Once well blended, drop half of mixture evenly on top of each loaf pan.

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Thanks, Sami