



# Zucchini Bread

**Season:** Summer/Autumn

**Makes:** 36 small muffins

**Fresh from the garden:** eggs, zucchini

This recipe is best baked in small muffin tins. It is a lovely sweet dish for a festive morning tea. Serve with fresh fruit.

## Equipment:

metric measuring cups and spoons  
whisk  
clean tea towel  
chopping board  
cook's knife  
grater  
bowls – 2 large, 1 medium  
mixing spoon  
fork  
3 × 12-basin muffin trays  
baking paper  
spatula  
wire cooling rack  
serving platters

## Ingredients:

3 eggs, beaten until frothy  
1½ cups brown sugar  
½ cup sunflower oil  
1 tsp vanilla essence  
2 medium zucchini, grated to produce 2 cups  
2 cups plain flour  
1 tbsp cinnamon  
2 tsp bicarbonate of soda  
½ tsp salt  
¼ tsp baking powder  
butter (optional, for greasing muffin trays)

## What to do:

1. Preheat the oven to 180°C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Mix the eggs, sugar, oil and vanilla essence in a large bowl, then add the zucchini.
4. In another large bowl, mix all the dry ingredients together with a fork.
5. Add the zucchini mix to the dry mix and gently combine.
6. Line the muffin trays with baking paper, or grease with a light coating of butter.
7. Pour the mixture into the muffin trays, three-quarters full for each basin.
8. Bake for 20 minutes.
9. Remove onto a wire cooling rack. Allow to cool then serve on platters.

