Mrs Ricketts’ Group

Sweet Zucchini Bread

Season: Summer
Type: Cake
Difficulty: Easy
Serves: 10 or 20 tastes
Fresh from the garden: zucchini, eggs
Recipe Source: Australian Good Taste magazine

A delicious alternative to banana bread.

What to do:

- Line a loaf pan with non-stick baking paper.
- Preheat oven to 180°C.
- Combine the flour, sugar, zucchini, oil, egg, vanilla and cinnamon in a large bowl.
- Spoon the zucchini mixture into the prepared pan and smooth the surface.
- Bake for 50 minutes or until a skewer inserted into the centre comes out clean.
- Set aside for 5 minutes to cool slightly before transferring to a wire rack.
- Cut the zucchini bread into thick slices.
- Spread with ricotta and drizzle with honey to serve.

Equipment:
- Cup measures
- Grater
- Bowls
- Whisk
- Spoon measures
- Mixing spoon
- Loaf pan
- Sifter

Ingredients:
- 2 cups self-raising flour, sifted
- 2/3 cup, firmly packed brown sugar
- 1 cup coarsely grated zucchini
- 1 cup vegetable oil
- 3 eggs, lightly whisked
- 1/2 tsp vanilla
- 1/2 tsp ground cinnamon
- Fresh ricotta, to serve
- Honey, to serve