



Zucchini Bread

Season: Summer/Autumn

Makes: 36 small muffins

Fresh from the garden: eggs, zucchini

Equipment:

2 large bowls
measuring cup
measuring spoons
mixing spoon
tea towel
chopping board
cook's knife
grater
fork
3 × 12-hole muffin trays
non-stick baking paper
spatula

Ingredients:

3 eggs, beaten until frothy
1½ cups brown sugar
½ cup sunflower oil
1 tbsp vanilla essence
2 medium zucchini, grated to
produce 2 cups
2 cups plain flour
1 tbsp cinnamon
2 tsp bicarb 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. Mix eggs, sugar, oil and vanilla essence in a large bowl.
3. Add the zucchini and stir through.
4. In a separate bowl, mix all the dry ingredients together with a fork.
5. Add the zucchini mix to the dry mix and combine.
6. Line the muffin trays with baking paper or a light coating of butter.
7. Pour mixture into muffin trays, three quarters full for each muffin.
8. Bake at 180°C for 20 minutes.

