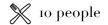


MADE SIMPLE

French style zucchini bread

Cake sucré aux courgettes









INGREDIENTS

Wet ingredients

- 1 cup (200 g) melted unsalted butter
- 3 eggs
- ½ cup (100 ml) milk
- 1 tsp of vanilla extract
- zest of one lemon (optional)
- 2 average sized zucchinis finely shredded

Dry ingredients

- 3/4 cup (170 g) sugar
- 1 3/4 cups (220 g) flour
- ³/₄ cup (70 g) ground almond flour. If you don't have this substitute it with regular flour.
- 1 ½ tsp cinnamon
- 1/3 tsp nutmeg
- 34 tsp baking soda
- 34 tsp baking powder
- a handful of chopped walnuts
- pinch of salt



DIRECTIONS

- 1. Preheat the oven to 350 °F.
- 2. Bowl I: Beat all the wet ingredients together EXCEPT the zucchini.
- 3. Add the sugar to Bowl 1 and continue to beat.
- 4. Bowl 2: Wisk the remaining dry ingredients together EXCEPT the walnuts
- 5. Mix Bowl 1 and Bowl 2 together.
- 6. Set aside some walnuts and shredded zucchini pieces for the top decoration.

 Gently add the zucchini and walnuts in the mixture by folding it in.
- 7. Butter well the sides of a bread pan.
- 8. Slowly pour the batter into the bread pan and sprinkle the remaining zucchini and walnuts on top.
- 9. Place the cake on a lower rack in oven. After 15 minutes cover the cake with some parchment paper. This will help the top from burning.
- 10. The cake will cook for about an hour until golden brown on the outside and until a knife comes out clean.
- 11. Once cooked remove the cake from the oven and let it sit in the pan for about 15-20 minutes before removing it from the pan.
- 12. This cake will preserve for 5-7 days in the frig. Enjoy!



