



French Cuisine


MADE SIMPLE

French style zucchini bread

Cake sucré aux courgettes

 10 people

 15 mins prep time

 1h15 hour total time

 Easy

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

- ¾ cup (170 g) sugar
- 1 ¾ cups (220 g) flour
- ¾ 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
- ¾ tsp baking soda
- ¾ tsp baking powder
- a handful of chopped walnuts
- pinch of salt



DIRECTIONS

1. Preheat the oven to 350 °F.
2. Bowl 1: 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!

Bon Appetit!
Emilie Anne 

