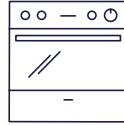


# ZUCCHINI BREAD



SERVINGS

10



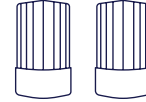
METHOD

BAKE



TIME

1 HOUR



DIFFICULTY

MEDIUM

*Executive Chef John Badal created this sweet bread recipe with inspiration from the classic zucchini bread his mother made him for breakfast as a child. Using her recipe, he added the DoubleTree Cookie to make a new morning favorite.*

## INGREDIENTS

BROWN SUGAR	¾ C
ORANGE JUICE	3 TBS
VEGETABLE OIL	¼ C + 3 TBS
EGGS (LARGE)	2
VANILLA EXTRACT	1 TSP
BAKING POWDER	¼ TSP
BAKING SODA	½ TSP
KOSHER SALT	1 TSP
GROUND CINNAMON	1 ½ TSP
ALL-PURPOSE FLOUR	1 ⅔ C
ZUCCHINI (SHREDDED, PAT DRY)	¾ C
DOUBLE TREE COOKIES (CHOPPED)	3

## PROCESS

Beat together brown sugar, orange juice, vegetable oil, eggs, and vanilla until smooth. In a separate bowl, whisk baking powder, baking soda, salt, and cinnamon into flour.

Add dry ingredients to wet, being gentle not to over mix. Stir in shredded zucchini and chopped DoubleTree Cookies. Scoop batter into well-greased loaf pan.

In a 275/300°F oven with low fan, bake bread for about 35-45 minutes. Let cool for 10 minutes and remove from pan and cool to room temperature. Slice and serve.

