



## Spiced Zucchini Bread

*Makes one 9"x5" loaf*

### Ingredients:

1 pound zucchini (about 2½ medium zucchini),  
trimmed  
¾ teaspoon vanilla extract  
1 cup brown sugar  
Zest of one lemon (about one teaspoon)  
3 large eggs  
¾ cup canola oil  
1¼ cups all-purpose flour  
1 teaspoon ground nutmeg  
2¼ teaspoons ground ginger  
2 teaspoons baking powder  
1¼ teaspoons salt

### Streusel Topping:

⅓ cup all-purpose flour  
2½ Tablespoons brown sugar  
¼ cup old-fashioned oats  
½ teaspoon ground cinnamon  
½ teaspoon ground ginger  
½ teaspoon ground turmeric  
¼ teaspoon baking powder  
Pinch salt  
2 Tablespoons unsalted butter, melted and  
cooled

### Procedure:

- 1) Preheat the oven to 350°F. Coat a 9"x 5" loaf pan with canola oil, and line with parchment paper.
- 2) Prepare streusel: whisk all ingredients except for butter in a small bowl to combine. Drizzle butter over the dry ingredients and mix with a rubber spatula until the butter is absorbed and clumps form. Set aside until step 8.
- 3) Using a box grater, grate zucchini. Wrap shredded zucchini in a kitchen towel and wring out as much excess moisture as possible.
- 4) In a large bowl, use a spatula to mix brown sugar, vanilla extract, and lemon zest until sugar starts to clump and mixture becomes fragrant. Pour over grated zucchini and briefly rub in. Let the recipe sit for 10 minutes for best flavor.
- 5) Add eggs and oil to a bowl, and whisk to combine. Fold into zucchini mixture.
- 6) Sift flour into another bowl. Add dried spices (cardamom, ginger, baking powder, salt) and whisk to combine.
- 7) Add dry ingredients to the zucchini mixture, one ½-cup at a time, and gently fold with a rubber spatula until there are no flour streaks remaining and batter is well-combined.
- 8) Scrape batter into the prepared pan and use a rubber spatula to smooth the surface. Sprinkle the reserved streusel evenly on top, making sure to cover all corners.
- 9) Bake zucchini bread, rotating the pan halfway through, until a toothpick inserted into the center comes out clean, about 75-90 minutes.
- 10) Let zucchini bread cool completely in the pan before using an offset spatula to loosen bread from the loaf pan.

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