

S O U R D O U G H Z U C C H I N I B R E A D

Ingredients:

The night before:

- 2 Cups Flour
- ½ Cup Sourdough Starter
- 1 Tablespoon Cinnamon
- ½ Teaspoon Nutmeg
- 1 Teaspoon Salt
- ½ Cup melted Butter
- 1 Cup Milk

The Next Day:

- 1 ¼ Cup Brown Sugar
- 2 Cups Shredded Zucchini
- 1 Teaspoon Vanilla
- 2 Eggs
- 2 Teaspoons Baking Powder



Directions

1. The night before mix together by hand or using a stand mixer the flour, sourdough starter, cinnamon, nutmeg, salt, melted butter and milk until it comes together nicely. Cover and let sit overnight.
2. The next morning add in the brown sugar, shredded zucchini, vanilla, eggs and mix together until combined well. Add in the baking powder until full combined.
3. Preheat oven to 350 Degrees F. Grease a loaf pan. Pour the batter into the greased loaf pan and place in the oven. Bake for 50-55 minutes until a toothpick comes out clean. Allow to cool for one hour before slicing.

