

# SOURDOUGH ZUCCHINI BREAD

A DELICIOUS TREAT!



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

## DIRECTIONS

-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.

-The next morning add in the brown sugar, shredded zucchini, vanilla, eggs and mix together until combined well. Add in the baking powder until fully combined.

-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.



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