

## Zucchini Bread & Cream Cheese Frosting

(Joy of Baking)

1 large loaf

- 50 g pecans or walnuts
- 135 g shredded raw zucchini (about 1 medium)
- 60 g peeled and grated raw apple (about 1 large apple)
- 195 g all-purpose flour
- 1 tsp baking soda
- ¼ tsp baking powder
- ¼ tsp salt
- ½ tsp ground cinnamon
- ¼ tsp grated nutmeg (optional)
- 120 ml canola oil
- 200 g granulated white sugar
- 2 large eggs, room temperature
- 1 tsp vanilla extract
- 25 g dried shredded coconut



1. Preheat oven to **180°C** and place rack in center of oven.
2. Butter (or spray with a nonstick vegetable spray) a (23 x 13 x 7 cm) loaf pan and then line the bottom of the pan with parchment paper.
3. Toast the nuts for **about 8 minutes** or until lightly browned and fragrant. Let cool and then chop coarsely. (optional, no need to toast)
4. Grate the **zucchini**, using a medium grater, and then peel and grate the **apple**.
5. In a large bowl, whisk together the **flour**, **baking soda**, **baking powder**, **salt**, **cinnamon**, and **nutmeg**.
6. In the bowl of a stand mixer, fitted with the paddle attachment, beat the **oil**, **sugar**, **eggs**, and **vanilla** extract until well blended (about 1 minute).
7. Beat in the grated zucchini and apple.
8. Add the flour mixture, beating just until combined.
9. Then fold in the **nuts** and **coconut**.
10. Scrape the batter into the prepared pan, smoothing the top with the back of a spoon or offset spatula.
11. Bake until the bread has risen and a toothpick inserted into the center comes out clean, **about 60 to 65 minutes**.
12. Place on a wire rack to **cool for about 15 minutes** and then remove the bread from the pan.

*If desired, frost with cream cheese icing. Well wrapped, this bread will keep for several days at room temperature (if unfrosted) or for several days in the refrigerator (if frosted). This bread can be frozen.*

**Cream Cheese Frosting:** (optional)

- 55 g unsalted butter, at room temperature
- 115 g cream cheese, at room temperature
- 40 g powdered sugar
- 1/2 tsp vanilla extract

1. In the bowl of your electric stand mixer, fitted with the paddle attachment, beat the **butter** and **cream cheese** until very smooth with no lumps.
2. Add the **powdered sugar** and beat until fully incorporated and smooth.
3. Beat in the **vanilla**.
4. Spread over the top of the cooled zucchini bread.