

Olive Oil Zucchini Bread
By Melissa Clark, *The New York Times*/NYT Cooking

Time: 1-1/2 hours

Yield: One 8-inch loaf

Ingredients

Butter, for the pan

1½ cups/185 grams grated zucchini

⅔ cup/140 grams light brown sugar

⅓ cup/80 milliliters olive oil (or other oil such as safflower or canola)

⅓ cup/80 milliliters plain Greek yogurt

2 large eggs

1 teaspoon/5 milliliters vanilla extract

1½ cups/190 grams all-purpose flour

½ teaspoon/3 grams salt

½ teaspoon/3 grams baking soda

½ teaspoon/2 grams baking powder

1½ teaspoons/4 grams ground cinnamon

¼ teaspoon/1 gram ground nutmeg

1 teaspoon/2 grams finely grated lemon zest

½ cup/55 grams chopped walnuts (optional)

Preparation

1. Heat oven to 350 degrees. Butter an 8-inch loaf pan.
2. In a large bowl, use a rubber spatula to mix together the grated zucchini, sugar, olive oil, yogurt, eggs and vanilla extract.
3. Whisk together the flour, salt, baking soda, baking powder, lemon zest and spices in a separate bowl. Fold the dry ingredients into the wet ingredients. Fold in the walnuts if using.
4. Pour the batter into the prepared loaf pan and bake for 40 to 55 minutes, rotating the pan halfway through baking. The bread will be done when a toothpick inserted into the middle comes out clean.
5. Cool on a wire rack for 10 minutes. Remove the bread from the pan and cool on a rack completely before cutting and serving.