## Ingredients

* 2 cups all purpose flour (You can substitute whole wheat flour, but the recipe will require more oil)
* 2 teaspoons ground cinnamon
* 1 teaspoon salt
* 1 teaspoon baking soda
* 1 teaspoon ground allspice
* 1/2 teaspoon baking powder
* 1 Brown sugar
* 1 cup vegetable oil (use 1 ½ cups is you use whole wheat flour)
* 3 large eggs
* 1 tablespoon vanilla extract
* 2 cups coarsely grated zucchini (from about 2 medium)
* 1 cup walnuts, toasted, coarsely chopped (about 4 ounces) or Raisins

## Protocol:

1. Preheat oven to 325°F and butter a bundt pan Sprinkle with flour, remove excess.
2. Whisk flour, cinnamon, salt, baking soda, allspice, and baking powder in medium bowl to blend.
3. Whisk sugar, vegetable oil, eggs, vanilla, and lemon peel in large bowl to blend.
4. Whisk in flour mixture.
5. Fold in zucchini and walnuts.
6. Pour batter into prepared pans.
7. Bake breads until tester inserted into center comes out clean, about 1 hour 15 minutes. Let stand 10 minutes. Turn breads out onto rack and cool completely.

\* If you are using a stand mixer, mix step 3’s ingredients together. Add the dry ingredients while mixing. Lastly, fold in the Zucchini.

#  Adapted from Spiced Zucchini Walnut Bread [Bon Appétit](http://www.epicurious.com/recipesmenus/bonappetit/recipes)  | June 2004