Zucchini Bread | bites out of life

Adapted from Paula Deen

- 1 cup all-purpose or sifted cake flour
- 1/2 cup + 1 tablespoon whole wheat flour
- 3/4 teaspoons salt
- 3/4 teaspoon nutmeg
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 cup granulated sugar
- 1/2 cup dark brown sugar
- 1/2 cup vegetable oil
- 2 eggs, beaten
- 1/4 cup milk
- 1 cup grated zucchini

- 1/2 teaspoon lemon juice (I was out, so I used white vinegar instead)
- 1 cup chopped walnuts (you can also use pecans)

1) Preheat the oven to 350˚F and grease a 9-x-5 loaf pan. In a large bowl, combine the flours, salt, nutmeg, baking soda, cinnamon and sugar. In a separate bowl, combine the oil, eggs, milk, zucchini and lemon juice.

2) Mix the wet ingredients into the flour mixture, then fold in the chopped nuts. Pour into the prepared loaf pan and top with additional nuts.

3) Bake for 1 hour, or until a toothpick inserted into the center of the loaf comes out clean.

From: http://www.bitesoutoflife.com/2011/07/20/zucchini-bread/