

Garden Fresh Sourdough Zucchini Bread

Yield: One 9"x5" loaf

Recipe by: Sherida Phibbs

DRY INGREDIENTS

- ½ cup sugar
- 113 grams whole wheat flour
- 90 grams all-purpose flour
- ½ tsp baking soda
- 1 tsp baking power
- ¼ tsp nutmeg
- 1 ½ tsp lemon zest
- 1 teaspoon salt

WET INGREDIENTS

- 170 Grams sourdough starter (active or discard)
- ¼ cup honey
- 6 TBS vegetable oil
- 2 large eggs beaten
- 1 ½ tsp vanilla extract

ADDED INGREDIENTS

- 2 cups grated zucchini
- ¾ cup chopped walnuts toasted
- ¾ cup raisins

Food Safety Best Practice: *Clean and sanitize work surface before and after preparing recipe. Wash hands before preparing food and after handling eggs.*

DIRECTIONS:

Preheat oven 350°F

1. Mix together the dry ingredients.
2. Mix the wet ingredients together.
3. Add the dry ingredients to the wet ingredients and mix well.
4. Stir in the added ingredients.
6. Pour mixture into a lightly greased 9"x5" loaf pan.
7. Bake for 45 minutes.
8. Tent with foil and finish baking for an additional 20 minutes, or until done.
9. Cool completely in pan on cooling rack before slicing.



Sourdough starter fermentation instructions and recipes can be found [on our website:](#)



UNIVERSITY OF CALIFORNIA
Agriculture and Natural Resources

San Joaquin County
UC Master Food Preserver Program