

Blue Corn Zucchini Bread

INGREDIENTS

Nonstick cooking spray
187 grams (6 2/3 ounces) allpurpose flour
1 teaspoon baking powder
1 teaspoon baking soda
3/4 teaspoon salt
94 grams (3 1/4 ounces) coarse blue cornmeal
283 grams (10 ounces) zucchini
100 grams (3 1/2 ounces) unsalted butter
100 grams (3 1/2 ounces) sugar
2 eggs
121 grams (4 1/4 ounces) buttermilk

DIRECTIONS

Special equipment: a 9 x 5 inch loaf pan

Preheat the oven to 350 degrees F. Spray a 9by5inch loaf pan with nonstick cooking spray and line with parchment paper.

Sift the flour, baking powder, baking soda and salt into a medium bowl. Add the cornmeal to the dry mix, and whisk together.

In a separate bowl, use a cheese grater to shred the zucchini.

In a large bowl, microwave the butter until melted. Whisk in the sugar, eggs and buttermilk (in that order), until evenly mixed. Use a rubber spatula to fold in the zucchini.

Sift the dry ingredients into the wet ingredients. Some larger pieces of cornmeal won't fit through the sifter; add those larger pieces after sifting, and fold into the batter.

Pour the batter in the prepared pan and bake until a bamboo skewer inserted in the center comes out clean, about 30 minutes.

Cool the bread for about 15 minutes, then turn out of the loaf pan and set on a wire cooling rack to avoid a soggy bottom. Cool the bread

Recipe courtesy of Palmetto Cafe, Portland, OR