

# Dina's Zucchini Bread

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Ingredients	
1 Cup	Sugar
1 Cup	Brown Sugar
1 teaspoon	Kosher salt
1 teaspoon	Baking Soda
1 teaspoon	Baking Powder
1 Tablespoon	Cinnamon
1/2 teaspoon	Nutmeg
2 Cups	Bread Flour
1 Cup	Cake Flour

Ingredients	
2 1/4 cups	Zucchini, Shredded
3/4 cups	Carrot, Finely Shredded
1 cup	Bulgarian buttermilk
3	Eggs
3/4 cups	Olive Oil
1 cup	Chopped Nuts
1 cup	Golden raisins
1 can	Pineapple, crushed
1 cup	Angel flake coconut

Preheat oven to 370°

1. Drain pineapple, reserving the juice. Set aside.
2. Soak raisins in pineapple juice while mixing ingredients together.
3. Sift all dry ingredients together and blend well.
4. Add the buttermilk and eggs together, set aside.
5. Add buttermilk, egg, and oil to the dry ingredients and mix together until incorporated. Do not over mix!
6. Add nuts, drained raisins, pineapple, zucchini, carrot, and coconut to the mixture, combining until just incorporated.

Yield: 2 loaves and 1 dozen muffins

Notes:

Loaf pans: 3.5 cups batter

Bake about 30 minutes, or until toothpick inserted in the middle comes out clean.

Muffins: Bake about 20 to 25 minutes, or until toothpick inserted in the middle comes out clean.

Consider sprinkling the tops of muffins with raw sugar.

Mixing in cinnamon chips is a lovely option!