

Bake Ahead Zucchini Bread with Nutella[®] hazelnut spread

Medium

2 h 30 min



INGREDIENTS

for 10 servings

1 cup flour

½ cup whole wheat flour

1 tsp baking soda

1 tsp baking powder

½ tsp salt

1 tsp ground cinnamon

¼ cup buttermilk

¼ cup vegetable oil

1 tsp vanilla extract

¼ cup brown sugar

2 eggs

1 cup finely shredded zucchini

10 tbsp Nutella[®] hazelnut spread, 1 tbsp per serving

METHOD



1

Pre-heat oven to 350° F.

Grease the bottom of a standard 8" x 4" loaf pan with shortening or non-stick spray.

In a large bowl, whisk together whole wheat and all-purpose flours, baking powder, baking soda, salt, and cinnamon.

In a separate medium bowl, whisk together eggs, buttermilk, oil, vanilla, and sugar. Whisk thoroughly then fold in the zucchini

Pour the wet ingredients into the dry ingredients, and stir until combined.

2

Pour the batter into the prepared pan and bake for 50 minutes, until a skewer inserted in the middle comes out clean.

Let cool completely, about 1 hour, before slicing. Cut loaf into 10 slices and spread slice with 1 tablespoon of NUTELLA® hazelnut spread. Serve with a glass of milk and a side of fruit.

Tip: Wrap tightly and store at room temperature up to 4 days, or refrigerate up to 10 days.

