

GUASTELLO'S VILLAGE MARKET

Apple Walnut Zucchini Bread

Serves 16

Ingredients

3 large eggs
2 cups granulated sugar
1 cup vegetable oil (you can also use a nut oil, I love walnut oil)
1 1/2 tsp cinnamon
1/4 tsp freshly ground nutmeg (more if you love it)
1/2 tsp baking powder
1 tsp baking soda
1/2 tsp salt
3 cups all-purpose flour (fluff, scoop, and level)
4 cups shredded zucchini
1 Granny Smith apple, cored and diced (do not peel)
1 1/2 cup rough chopped walnuts

glaze

2 cups confectioner's sugar
milk or cream to thin (several Tbsp)
freshly grated nutmeg

garnish

chopped walnuts

Instruction:

Preheat oven to 350F Spray a nonstick bundt pan with cooking spray, or lightly butter and flour the pan, tapping off any excess flour.

In a very large bowl whisk the eggs, sugar, and oil together. Blend in the spices, baking powder, baking soda, and salt.

Fold in the flour, then zucchini, apple, and walnuts. Turn into the bundt pan and smooth out if necessary.

Bake for 60 minutes, or until golden and a toothpick inserted near the center comes out without wet batter clinging to it (moist crumbs are fine.)

Let cool 10 minutes, then loosen the cake around all edges with a blunt knife, and invert onto a platter or cooling rack. Let cool completely before glazing.

To make the glaze, whisk the sugar with enough milk or cream to make a pourable glaze.

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Start with 3 Tbsp and work up from there. Add freshly grated nutmeg to taste.
Pour the glaze over the cooled cake and top with a dusting of crushed walnuts.

Credit: theviewfromgreatisland.com