

Zucchini Bread with Golden Raisins

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Recipe source: [The America's Test Kitchen Family Baking Book](#)



INGREDIENTS:

- 2 small zucchini (1 pound), ends trimmed NOTE: Small zucchini are best for baking due to smaller, drier seeds
- 2 cups (10 ounces) all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1 teaspoon ground allspice
- ½ teaspoon salt
- 1 ½ cups (10 ½ ounces) sugar
- 6 tablespoons (¾ stick) unsalted butter, melted and cooled
- 2 large eggs
- ¼ cup whole or low-fat plain yogurt
- 1 tablespoon fresh lemon juice
- Optional: ½ cup (2 ounces) pecans or walnuts, toasted and chopped
- Optional: ¾ cup golden raisins

DIRECTIONS:

- Adjust an oven rack to the middle position and heat the oven to 350 degrees. Grease an 8 ½ by 4 ½ inch loaf pan. Shred the zucchini using the large holes of a box grater. Squeeze the shredded zucchini between several layers of paper towels to absorb excess moisture.
- Whisk the flour, baking soda, baking powder, cinnamon, allspice, and salt together in a large bowl. In a medium bowl, whisk the sugar, melted butter, eggs, yogurt, and lemon juice together until smooth. Gently fold the shredded zucchini and yogurt mixture into the flour mixture with a rubber spatula until just combined (do not overmix). Gently fold in the pecans and raisins.

- Scrape the batter into the prepared pan and smooth the top. Bake until golden brown and a toothpick inserted into the center comes out with just a few crumbs attached, about 1 hour, rotating the pan halfway through baking.
- Let the loaf cool in the pan for 10 minutes, then turn out onto a wire rack and let cool for 1 hour before serving.