

Tender Whole Wheat Zucchini Bread (updated)

I've gently reworked this zucchini bread recipe from 2008. It's not so different from my earlier version, but it's better, and therefore worth sharing in its new and improved form. The center will crack, cleaving the cake partly in two. That's just the natural order of things.

Makes one loaf.

1-1/2 cups white whole wheat flour
1/2 cup almond meal
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon cinnamon
Pinch nutmeg
1/2 teaspoon salt
2 eggs
1/2 cup plus 2 tablespoons vegetable oil
3/4 cup (packed) dark brown sugar
1-3/4 cup grated, unpeeled zucchini (use the smallest holes on a box grater and pack lightly into the measuring cups)

Preheat the oven to 350 degrees. Coat a 9x5 inch loaf pan with nonstick spray.

In a medium bowl, whisk the flour, almond meal, baking soda, baking powder, cinnamon, nutmeg, and salt.

In the bowl of a stand mixer fitted with the paddle attachment, beat the eggs on medium-high speed for 5 minutes. Turn off the mixer, add the oil and brown sugar, and beat slowly for 1 minute. Add the zucchini. Beat on low speed for 1 minute longer. Dump in the dry ingredients. Beat just until combined.

Remove the bowl from the mixer. Give the sides and bottom of the bowl a good, solid sweep with a rubber spatula, making sure all the floury bits are incorporated. Scrape into the prepared loaf pan.

Bake for about 55 minutes, until a skewer inserted in the center comes out clean. Cool for 15 minutes, then turn out and finish cooling on a wire rack. Don't attempt to slice until the bread is fully cool.