



CATERED *for* YOU, INC.

Chef Romeo Herrera, Owner

## BERRY GOOD ZUCCHINI BREAD

**TOOLS:** BOWL, WHISK, SPATULA, 9x5 LOAF PAN  
**SHELF LIFE:** 5 DAYS AIRTIGHT ON COUNTER, FROZEN FOR 1 MONTH  
**YIELD:** 1 LOAF

### INGREDIENTS:

Egg	1	
Light Brown Sugar Packed	1/2	Cup
Canola Oil	1/3	Cup
Sugar	1/4	Cup
Sour Cream	1/4	Cup
Vanilla Extract	1	Tsp
Flour	1 1/4	Cup
Baking Powder	1/2	Tsp
Baking Soda	1/2	Tsp
Salt	1/4	Tsp
Grated Zucchini - Not Packed or Drained	1	Cup
Blueberries or Huckleberries	1/2	Cup

### INSTRUCTIONS:

1. Measure out all ingredients, preheat oven to 350°. Grease and flour loaf pan.
2. Add egg, sugars, oil, sour cream and vanilla to a bowl. Whisk to combine.
3. In separate bowl, toss berries with .25 cup of flour. Set aside.
4. Sift remaining flour with baking powder, baking soda and salt into bowl with wet ingredients. Fold to combine do not overmix.
5. Fold in shredded zucchini, and then gently fold in berries being careful not to burst them. Reserve a handful of berries for later
6. Pour batter into prepared pan, smooth top lightly and sprinkle with reserved berries.
7. Bake for 30-40 minutes or until a tester comes out mostly clean (crumbs no batter). Check often.
8. Allow bread to cool for 15 minutes in pan before turning onto wire rack to cool completely before slicing.

Passion 🍓 Integrity 🍓 Consistency 🍓 Gratitude

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