

GINGERED ZUCCHINI BREAD & NEW DEAL VODKA WHIPPED CREAM

This zucchini bread has a gentle ginger bite that is absolutely transcendent when topped with a dollop of our favorite New Deal Vodka Whipped Cream. A terrific use for those enormous 'baseball bat' zucchinis so prevalent right about now.

Ingredients:

2 Cups	Sugar
1 Cup	Vegetable oil
3	Eggs
2 Cups	All-purpose flour
1 t	Baking Soda
1 t	Salt
1 t	Cinnamon
1 T	Powdered ginger
¼ Cup	LOFT® Spicy Ginger Cello
1-1 ½ T	Fresh ginger, finely grated
2 Cups	Finely shredded, unpeeled zucchini, packed
1 T	Vanilla
1 Cup	Nuts, finely chopped (optional)

Directions:

1. Preheat oven to 350 degrees.
2. Use baking spray (and parchment paper, if desired) to prepare at 9x5 loaf pan or a 10-inch tube pan. If you make the 9x5 loaf, you will have a small amount of batter left over: (Make a mini-loaf or a few zucchini muffins.)
3. Using an electric mixer, beat the sugar, oil, eggs and vanilla together for a few minutes, until mixture is thick and a slight yellow ribbon falls from beaters.
4. In a separate bowl, sift together flour, baking soda, salt, cinnamon and powdered ginger.
5. Fold zucchini, fresh ginger and nuts, if using into the sugar-egg mixture. Fold in the flour mixture until thoroughly combined.
6. Pour batter into prepared pan (or pans), filling large loaf pan 2/3 full.
7. Bake on a center oven rack for about 1 hour, or until knife comes out sticky but mostly dry. Let it cool.... I mean it. You'll be tempted, but wait. Once it cools, bust out the recipe for [New Deal Vodka Whipped Cream](#).

