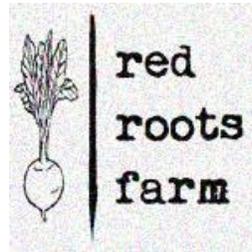


Zucchini Bread

1 1/2 cups	all-purpose flour
1/2 cup	brown sugar
2 tsp	baking powder
1/2 tsp	salt
1 1/2 tsp	ground cinnamon
1 large	egg
1 tsp	vanilla extract
1 Tbsp	apple cider vinegar
1/3 cup	vegetable oil
2 cups	grated zucchini (about 1 pound)
1/2 cup	raisins
1/2 cup	chopped walnuts or pecans



Preheat oven to 350°F. Lightly oil a 9" x 5" loaf pan.

Combine dry ingredients (flour through cinnamon) in a large mixing bowl. Beat the egg in a separate bowl, then whisk in vanilla, vinegar, and oil.

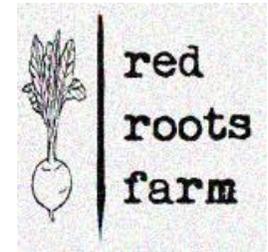
Make a well in the center of the dry ingredients, pour in the wet ingredients, add the grated zucchini, and stir to combine. The batter will seem very dry at first, but the moisture from the zucchini will bring everything together.

Stir in raisins and nuts, then spread the batter in the prepared pan.

Bake for about an hour, until a knife inserted in the center comes out clean. Allow to cool in the pan for 10 minutes, then transfer bread to a wire rack to cool completely.

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