



This is a recipe my college roommate, Judy Pachter Schulder (CGS'81, COM'83), and I developed during our baking marathons. We were like a couple of old ladies in our junior and senior year. We cooked to relieve stress. Not a bad thing, I suppose. I proudly serve this zucchini bread in my shop for two reasons: nostalgia and it flies out of the case.

Judy's Terrier Zucchini Bread

Ingredients:

1 cup canola oil
1½ cups sugar
3 eggs
2 teas. pure vanilla extract
2 medium zucchinis, grated (2 cups)
2 cups King Arthur All-Purpose Flour
2 teas. baking soda
1 teas. kosher salt
1 tablespoon cinnamon
1 cup toasted pecans, chopped

Method:

Preheat oven to 350 degrees.

Cream oil and sugar in a bowl with an electric mixer. Crack the three eggs into a measuring cup. Add eggs, one at a time, into the oil/sugar mixture. Add vanilla extract and grated zucchini.

Mix together dry ingredients—except for the pecans—in another bowl. Stir into wet ingredients and beat on low speed for a minute, scraping down the side of the bowl with a rubber spatula. Do not overbeat.

Stir in pecans.

Pour batter into greased 8½" x 4½" loaf pan. Bake for 40 minutes to an hour. Check doneness at 40 minutes by sticking a toothpick into the middle. If it comes out wet, it's not done. Check at 50 minutes. If a few crumbs come out on the toothpick, it's ready. There will be some carryover baking while it's cooling in the pan. After 10 to 15 minutes, remove from the pan and let it cool on a wire rack.