

Fifth Anniversary Zucchini Treats

Thanks to your support, the Williamsburg Farmers' Market has grown and flourished, much like the zucchini in our gardens. So instead of birthday cake this year, we decided on a variety of zucchini treats.

*It was an it'sy bitsy, teeny weeny
Pretty little green zucchini
While we slept, what went on?
Overnight it's two feet long!*

Zucchini Muffins

1 $\frac{3}{4}$ cup all purpose flour
 $\frac{1}{2}$ cup sugar
2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon ground cinnamon
 $\frac{1}{4}$ teaspoon ground nutmeg
 $\frac{3}{4}$ cup plus 2 tablespoons milk
 $\frac{1}{4}$ cup vegetable oil
1 egg
1 cup grated zucchini

Combine dry ingredients. Add milk and oil to dry mix. Add egg. Stir in zucchini. Fill prepared muffin cups about $\frac{2}{3}$ full. Bake in a 400 degree oven for about 20 minutes or until tops are lightly browned. Makes 12 large muffins.

Zucchini-Walnut Bread

3 eggs well beaten
1 cup vegetable oil
2 cups sugar
2 cups zucchini, grated
1 tablespoon vanilla
3 cups flour
1 teaspoon salt
 $\frac{1}{4}$ teaspoon baking powder
1 teaspoon baking soda
 $\frac{1}{4}$ teaspoon ground nutmeg
1 tablespoon ground cinnamon
1 cup chopped walnuts

Mix together eggs, oil, sugar, zucchini and vanilla. Sift together flour, salt, baking powder, baking soda, nutmeg, and cinnamon. Add to first mixture. Stir in chopped nuts. Pour into 2 greased and floured loaf pans. Bake at 350 degrees for 1 hour or until done. Makes 2 loaves.

Zucchini-Pecan Coffee Cake

2 cups all purpose flour
¾ cup sugar
¾ cup brown sugar
2 teaspoons baking soda
½ teaspoon baking powder
1 teaspoon salt
¼ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
¼ teaspoon cloves
¾ cup chopped pecans
3 large eggs slightly beaten
1 cup vegetable oil
1 tablespoon vanilla
2 cups shredded zucchini
Topping (see below)

Topping

¼ packed brown sugar
¼ cup chopped pecans
¼ teaspoon ground nutmeg
¼ teaspoon ground cinnamon

Preheat oven to 350. Lightly grease one 13 x 9 x 2-inch pan or two 8-inch square pans.

Combine dry ingredients in a bowl. Combine eggs, oil, vanilla and zucchini in another bowl, mix well and add to dry ingredients. Stir just until the dry ingredients are moistened. Pour into prepared pan or pans. Combine topping ingredients in a small bowl. Sprinkle over the batter. Bake 40 minutes. Makes 18 servings.

Zucchini-Raisin Cookies

½ cup butter softened
1 cup sugar
1 egg
1 cup grated zucchini
2 cups all purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 teaspoon ground cinnamon
½ teaspoon ground cloves
1 cup raisins

Cream butter and sugar until smooth. Beat in egg and stir in zucchini. Combine dry ingredients and stir into zucchini mixture. Mix in raisins. Chill dough for 1 hour or overnight. Preheat oven to 375 degrees. Drop dough by teaspoonfuls onto greased or lined baking sheets, about 2 inches apart. Bake 8-10 minutes until set. Cool slightly on the cookie sheets before removing to wire racks to cool completely. Makes 3 dozen or more.

Zucchini Cupcakes

Cupcakes:

3 eggs
1 1/3 cups sugar
1/2 cup vegetable oil
1/2 cup orange juice
1 teaspoon almond extract
2 1/2 cup all purpose flour
2 teaspoons ground cinnamon
2 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cloves
1 1/2 cups grated zucchini

Frosting:

1 cup packed brown sugar
1/2 cut butter
1/4 cup milk
1 teaspoon vanilla
1 to 1 1/2 cups confectioners' sugar

In a bowl, beat eggs, sugar, oil, orange juice and almond extract. Combine dry ingredients, add to egg mixture and mix well. Add zucchini and mix well. Fill greased or paper muffin cups about 2/3 full. Bake at 350 degrees for 20-25 minutes or until cupcakes test done. Cool in pan 10 minutes before removing to wire rack.

For frosting, combine brown sugar, butter and milk in a saucepan. Bring to boil over medium heat. Cook and stir for 2 minutes. Remove from heat. Stir in vanilla. Cool to lukewarm. Gradually beat in confectioners' sugar until frosting reaches spreading consistency. Makes 20 cupcakes.