

Zucchini-Sweet Potato Bread

Based on my grandmother's recipe for zucchini bread, updated only with a bit of whole wheat flour and a smidge more baking soda, this breakfast treat isn't as *avante garde* as it sounds. You'll love the sweetness the potato adds, but probably won't notice its flavor.

TIME: 30 minutes active time

MAKES: Two 8 1/2" x 4 1/2" loaves

Baking spray

2 cups whole wheat flour

1 cup all-purposed flour

1/2 cup cornmeal

1 1/2 teaspoons baking soda

1 teaspoon Kosher salt

1 tablespoon ground cinnamon

2 cups sugar

3 large eggs

1 cup canola oil

2 teaspoons vanilla

2 cups grated zucchini (from 2 medium, or 3/4 pound zucchini)

2 cups grated sweet potato (from 1 medium peeled sweet potato, about 3/4 pound)

Preheat the oven to 325 degrees. Coat the insides of two 8 1/2" x 4 1/2" baking pans with the baking spray and set aside.

In a large bowl, whisk the flours, cornmeal, soda, salt, and cinnamon to blend, and set aside.

In the work bowl of a stand mixer (or using a hand-held mixer), whip the sugar and eggs for 2 minutes on medium-high speed, until light. Add the oil and vanilla, and mix to blend. With the machine on low, add the dry ingredients a bit at a time, mixing until the flour is just incorporated. Stir in the zucchini and sweet potato.

Divide the batter evenly between the pans, and bake 60 to 70 minutes, or until a wooden skewer inserted into the center of one loaf comes out clean. Cool 20 minutes in pans, then transfer loaves to racks to cool to room temperature. Store wrapped in foil, at room temperature for a day or two, or up to a week in the refrigerator. Cooled loaves can also be wrapped well in plastic and frozen up to 3 months.