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## Cinnamon Streusel Zucchini Loaf

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*fullmeasureofhappiness.com*; adapted from Oh She Glows

### **Ingredients:**

2 C whole-wheat or white flour	1/2 C sugar
2 T wheat germ	1/2 t cinnamon
2 t baking powder	1/4 t nutmeg
1 t baking soda	1 1/4 C grated zucchini
1/4 t salt	1 1/4 C skim milk
1/3 C <b>each</b> raisins and walnuts	1 egg
1 T maple syrup	

### **Directions:**

Preheat the oven to 350 degrees, and oil and line a loaf pan with parchment paper. Combine the dry ingredients, then add the remaining ingredients and mix until relatively smooth. Pour into the loaf pan. For the streusel, add 1 t cinnamon, 2 T flour, 2 T brown sugar, and 1 1/2 T butter in a bowl and mash with a fork until large crumbs form. Drop on top of the batter. Bake on the middle rack until browned and a skewer comes out dry, about an hour.

