**Zucchini Bread**

*You’ll need:*

* 300 g (2 cups) SR flour, sifted
* 140 g (2/3 cup, firmly packed) brown sugar
* 1 cup coarsely grated zucchini
* 250ml (1 cup) vegetable oil
* 3 eggs, lightly whisked
* ½ teaspoon vanilla bean paste
* ½ teaspoon ground cinnamon

*Method:*

Preheat oven to 180°C.

Mix all the ingredients together.

Spoon the zucchini mixture into the prepared pan and smooth the surface. Bake for 50 minutes or until a skewer inserted into the centre comes out clean.

Set aside for 5 minutes to cool slightly before transferring to a wire rack to cool completely.