

## ZUCCHINI, KEFIR AND TAHINI BREAD





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Preparation time: 10 minutes

Cooking time: 50 minutes

Makes: 2 medium loaves

800g zucchini  
500g caster sugar  
4 eggs  
1 cup vegetable oil  
2 tsp vanilla paste  
1 tsp almond essence  
2 cups kefir  
 $\frac{3}{4}$  cup unhulled tahini  
4 cups self-raising flour

**1 Preheat** oven to 170°C. Grate the zucchini coarsely, then toss with 150g caster sugar and set aside for 10 minutes. Squeeze well to remove excess moisture.

**2 Whisk** the eggs and remaining sugar in a bowl for 5 minutes, until very light, then fold in the oil, vanilla almond essence and kefir. Mix in the tahini and flour until smooth, then fold in the zucchini.