



ZUCCHINI* BREAD

On 25 April, it's Zucchini* Bread Day in the USA. It's one good reason to discover this sweet* cake made with courgettes and chocolate* chips!

INGREDIENTS

- 220g flour*
- 1 sachet baking* powder
- ½ teaspoon* salt
- 1 teaspoon ground* cinnamon
- ¼ teaspoon ground* nutmeg
- 120ml vegetable oil*
- 100g brown sugar
- 2 large eggs
- 60g Greek* yoghurt
- 2 teaspoons vanilla* essence
- 180g courgettes
- 180g chocolate* chips

METHOD*

- 1 Preheat* the oven to 180°C. Grease* a loaf tin (22cm x 12cm). Wash the courgettes and grate* them.
- 2 Put the flour in a large bowl* with the baking powder, salt, cinnamon and nutmeg. Mix* with a spoon.
- 3 In another bowl, whisk* the oil with the sugar, eggs, Greek yoghurt and vanilla essence. Add* the grated* courgettes.
- 4 Pour* the courgette mix* into the flour mix. Stir*. Add the chocolate chips. Stir gently*.
- 5 Pour the mix into the loaf tin. Place a sheet* of baking paper on top.
- 6 Bake* in the oven for 30 minutes. Remove* the baking paper. Put some chocolate chips on top and bake for another 20 to 25 minutes.
- 7 Let the cake cool* in the tin* for one hour. Then, cut* it into thick* slices. Enjoy!

HELP!

add: ajouter
bake in the oven: faire cuire au four
baking powder: levure chimique

bowl: saladier
chocolate chips: pépites de chocolat
cool (let): laisser refroidir
cut into: découper en
flour: farine
gently: doucement

grate, grated: râper, râpé
grease a loaf tin: beurrer un moule à cake
Greek yoghurt: yaourt grec
ground cinnamon: cannelle en poudre

ground nutmeg: noix de muscade en poudre
method: préparation
mix: mélanger
mix (n): préparation, mélange culinaire
oil (vegetable): huile végétale
pour into: verser dedans

preheat the oven: préchauffer le four
remove: retirer
sheet of baking paper: feuille de papier cuisson
stir: remuer
sweet: sucré
teaspoon: petite cuillère

thick slices: tranches épaisses
tin: moule
vanilla essence: extrait de vanille
whisk: fouetter
zucchini (bread): cake aux courgettes;
 "zucchini" (USA) = "courgette" (UK)