

Mix & Match Quickbread

CHOOSE A FLAVOR

Prepare 250 ml fruit or vegetables (1 kind)



Pear, shredded and squeezed dry



Apple, shredded and squeezed dry



Banana, mashed



Carrot, shredded



Frozen berries tossed in 3 tbsp flour



Zucchini, shredded and squeezed dry

PICK YOUR MIX-INS

Choose up to 250 ml total of the following ingredients (use no more than 125 ml nuts).

Toast and chop any nuts; chop any large dried fruit.

Walnuts
Pecans
Almonds

Hazelnuts
Pistachios
Dried Cherries
Peanut butter chips

Dried Cranberries
Dried Currants
Raisins

Dried Figs
Dried apricots
Pitted dried dates
White chocolate chips

Rollled oats
Chocolate Chips
shredded coconut
butterscotch chips

PREPARE THE PAN

Preheat the oven to 350 F. Line a loaf pan with parchment paper, or spray with cooking spray

MAKE THE BATTER

- Mix
310 ml flour,
180 ml sugar,
5 ml baking powder,
5 ml salt,
2.5 ml baking soda,
2.5 ml cinnamon,
2.5 ml nutmeg in a large bowl
 - Add your dry mix-ins.
 - In a medium bowl, whisk 2 eggs,
125 ml vegetable oil,
125 ml plain yogurt or sour cream,
5 ml vanilla
 - Stir your fruit/vegetables into the egg mixture, then fold into the dry mixture until just combined.
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BAKE THE LOAF

Spread the batter in the prepared pan. Bake until a toothpick inserted into the center comes out clean, about 55 minutes for a standard loaf, 35 to 40 minutes for mini loaves.

Cool 30 minutes in the pan on a wire rack, then turn out onto the rack to cool completely.

MAKE A GLAZE

Prepare a glaze; pour on the cooled bread and let set, 15 to 20 minutes.

Chocolate

Whisk 250 ml icing sugar, 30 ml cocoa, 30 ml milk, 1 ml vanilla and a pinch of salt.

Vanilla Bean

Whisk 250 ml icing sugar, 15 ml milk and the seeds from 1 vanilla bean.

Brown Butter

Brown 45 ml butter over low heat; cool slightly. Whisk with 125 ml icing sugar and 15 ml milk. Use immediately.

Citrus

Whisk 250 ml icing sugar, 15 ml milk, 15 ml citrus juice, and 5 ml citrus zest.

Cream Cheese

Whisk 250 ml icing sugar, 25 ml softened cream cheese, 30 ml milk and 1 ml vanilla.
