



Before the fresh berry season, our client the Maine Department of Agriculture has been spreading the word that even frozen, local berries are best!

Whether in a smoothie, in a pie or in your favorite bread recipe, Maine's frozen berries are packed with flavor and perfect to use year-round. The following recipe is from RealMaine.com.

WILD BLUEBERRY ZUCCHINI BREAD

FROM REAL MAINE, MAINE DEPARTMENT OF AGRICULTURE



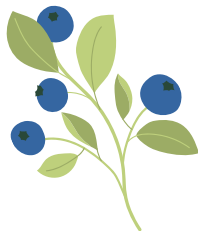
Ingredients

- 2 cups shredded zucchini (about 1 medium zucchini)
- 1 cup whole wheat flour
- $\frac{3}{4}$ cup all-purpose flour, divided
- 1 teaspoon salt
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{3}{4}$ cup brown sugar, packed
- $\frac{1}{2}$ cup neutral oil (like canola, vegetable, or grapeseed)
- 2 large eggs
- 2 tablespoons apple cider vinegar
- 1 teaspoon vanilla extract
- 1 cup frozen wild blueberries



WILD BLUEBERRY ZUCCHINI BREAD

FROM REAL MAINE, MAINE DEPARTMENT OF AGRICULTURE



Directions

1. Preheat oven to 350 degrees. Grease loaf pan.
2. Grate zucchini and set aside.
3. Add ¼ cup all-purpose flour and frozen wild blueberries to a small bowl. Stir until all blueberries are coated with flour. Set aside.
4. In a medium bowl, whisk together whole wheat flour, ½ cup all-purpose flour, salt, cinnamon, baking soda, and baking powder. Set aside.
5. In a large mixing bowl, add brown sugar, canola oil, eggs, apple cider vinegar, and vanilla extract. Whisk wet ingredients until smooth.
6. Whisk dry ingredients into wet ingredients and stir until just incorporated.
7. Gently fold shredded zucchini and wild blueberry/flour mixture into batter. Pour into loaf pan and smooth out the top with a rubber spatula.
8. Bake for 50-60 minutes or until the toothpick comes out clean. Remove from pan and let cool for at least 15 minutes on a cooling rack.

For more wild blueberry recipes, go to www.wildblueberries.com/recipes/.

