TAHINI ZUCCHINI BREAD WITH GOLDEN RAISINS & ALMONDS

Cooking spray (optional)
9 ounces zucchini (about 1 medium), grated
1 cup whole-wheat pastry flour
½ cup all-purpose flour
1 teaspoon baking powder
1 teaspoon cardamom
½ teaspoon baking soda
¼ teaspoon sea salt
¾ cup coconut sugar
½ cup olive oil
1/3 cup tahini
1 teaspoon vanilla extract
2 large eggs
½ cup golden raisins
½ cup sliced almonds

Preheat oven to 350°F. Coat a 9-by-5-inch loaf pan with cooking spray or line pan with parchment paper (no need to spay the paper with cooking spray).
Scrape zucchini onto a couple of layers of paper towels. Top with another layer of paper towels and press lightly to blot. Let it stand while pulling together the remaining ingredients.

Whisk together flours, baking powder, cardamom, baking soda and salt in a large bowl, creating a well in the center of the dry ingredients. In a medium bowl, whisk together sugar, oil, tahini, vanilla and eggs until well combined. Using a rubber spatula, fold in zucchini. Pour into center of dry ingredients and stir just until combined. Stir in raisins. Scrape batter into prepared pan. Bake 60 minutes or until a toothpick inserted in the center comes out clean. Cool in pan 5 minutes. Remove

loaf from pan (and here's where using parchment paper makes it easy to just lift out) and cool completely on a wire rack.

Serves 8.