

# Garlic Yeasted Savory Zucchini Bread

## Ingredients

- ¾ lb. zucchini (Approx. 1 large)
- 1 clove garlic
- 1 tsp. sugar
- 1 tbsp. instant yeast
- 1 tsp. salt
- Crack of black pepper
- ¼ cup nutritional yeast
- 1 tbsp. olive oil
- 5-6 cups all-purpose flour

## Steps

1. Combine the instant yeast and sugar along with ½ cup of warm water in a large bowl and set aside. Add the zucchini and garlic in a blender or food processor, and blend until smooth.
2. Once the yeast is frothy, add the puréed zucchini, olive oil, salt, pepper, and nutritional yeast and combine. Then add 4 cups of flour, and use a wooden spoon to combine. Once it becomes hard to incorporate with a spoon, switch to your hands, and add more flour ½ cup at a time until you have a smooth, not too sticky dough. Transfer the dough to a clean, lightly floured surface and knead for 5-10 minutes, until the dough is smooth and somewhat glossy.
3. Oil your mixing bowl, and making sure the dough is lightly oiled, cover with a clean cloth, and let rise in a warm place for about an hour. After the hour is done, punch down the dough and knead a few more times. To shape the loaf, tuck the edges underneath, turning and repeating the tucking movement, until the top of the loaf becomes stretched and fairly taut. Place it on a baking sheet lined with a silicone mat, cover again with your clean cloth, and allow to rise for a further 20 minutes. While your dough is rising, preheat your oven to 425 degrees.
4. Before putting your loaf in the oven, use a sharp knife to slash a few cuts into the surface of your loaf (optional), and place in the oven. Cook for 35 minutes until golden, and the bread has a hard shell. Remove from the oven and let cool fully before cutting.

