



  
CONFOIL<sup>®</sup>

*Smoothwall*  
Foil Food Trays  
Made in Australia for Australian Flavours

# *Zucchini, Macadamia & Lemon Myrtle Loaf*

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## Ingredients

150g or  $\frac{3}{4}$  cups golden caster sugar

125ml or  $\frac{1}{2}$  cup macadamia oil

200g or 1 large, grated zucchini

2 large eggs

60g or  $\frac{1}{4}$  cup natural yoghurt,  
extra for serving

225g or 1  $\frac{2}{3}$  cups plain flour

2 tsp baking powder

$\frac{1}{2}$  tsp bicarbonate of soda

$\frac{1}{4}$  cup roasted macadamias, chopped

1 tsp dried (ground) lemon myrtle

$\frac{1}{2}$  tsp vanilla extract (optional)

Honey, to drizzle

## Method

Preheat oven to 160°C / 140°C fan forced.

In a large bowl combine the sugar and oil. Whisk in the eggs, beating until creamy and well emulsified. Stir in the grated zucchini, yoghurt, lemon myrtle and vanilla.

Sieve the flour, baking powder and bicarbonate soda. Fold into the zucchini mixture until just combined. Pour batter into the Smoothwall tin. Bake for 45-50 minutes, until golden brown on top and cooked through.

While warm, drizzle the loaf with honey and sprinkle with the chopped macadamias.

Serve slices with yoghurt and extra honey, or try with a berry fruit salad, flavoured with strawberry gum syrup.

**Makes 1 Loaf**

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## **Lemon Myrtle**

Lemon myrtle is a naturally occurring Australian shrub and one of Australia's most popular native herbs. Used as either a fresh or dry ingredient, the leaves of the lemon myrtle plant provide an intense citrus flavour and can be used across varied desserts, breads and loafs.



## **Macadamias**

Macadamia nuts are indigenous to Australia and are native to north eastern New South Wales and south eastern Queensland. Like most nuts, macadamia nuts are a great source of antioxidants and are extremely rich in numerous nutrients including manganese, iron, thiamine and vitamin B6.

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A stablemate of the Confoil smoothwall range, this tray is a great choice for savoury and sweet dishes alike. At a capacity of 1320ml, this deep form tray suits various cuts of meats, seafood and baked goods.

## **Product Dimensions: 6422-70**

Top Out: 220 x 130mm  
Top In: 202 x 122mm  
Base: 190 x 90mm

Height: 70mm  
Capacity: 1320ml  
Quantity per Carton: 360

**Product Notes**