



WHAT'S HAPPENING IN THE HINES PARK FORD COMMUNITY?

- Red Carpet Lease Corner
- Order Your Ford Your Way!
- **RECIPE OF THE MONTH!** - *Lemon Zucchini Bread*
- South Lyon Downtown Kids Trick or Treat - Thursday, October 28, 6 - 8 pm
- Milford Trick or Treating Hours, October 31, Village-wide, 6 - 8 pm

See Our Vehicles

Whether you're looking to buy a new Ford F-150, Escape, Edge or Bronco Sport, or simply shopping on a budget, our expansive inventory has you covered with a wide selection of new Ford and pre-owned Ford vehicles.

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Our Incredible Services

We are here to make your car shopping and service experience seamless, easy, and tailored to your needs.



Recipe of the Month!

LEMON ZUCCHINI BREAD –
30 MIN PREP TIME | 60 MIN COOK TIME



YIELDS:

- 16-18 slices

INGREDIENTS

- Bread
 - 1 cup canola or vegetable oil
 - 6 oz Greek Yogurt (lemon or vanilla)
 - 1 Tbsp lemon juice
 - 3 eggs
 - 2 cups sugar
 - 3 cups all purpose flour
 - 1 tsp baking soda
 - ¼ tsp baking powder
 - 2 tsp lemon zest
 - 1 tsp salt
 - 2 cups grated zucchini (about 1 large zucchini)
 - 1 tsp vanilla extract
- Lemon Glaze
 - 1 cup powdered sugar
 - 1-2 Tbsp lemon Juice
- Topping (Optional)
 - 2 Tbsp lemon zest

Step 1
Preheat oven to 350 degrees and coat two 8½" x 4½" bread pans with baking spray.

Step 2
In a large bowl, cream together oil, Greek yogurt, lemon juice and sugar. Once combined, add in eggs, one at a time, beating well after each addition.

Step 3
In a separate bowl, sift together flour, baking powder, baking soda, salt. Add in lemon zest, and stir together.

Step 4
Add dry ingredients into wet ingredients, and mix just until combined.

Step 5
Add in zucchini and vanilla extract, and stir.

Step 6
Once combined, divide batter evenly between the two bread pans.

Step 7
Bake for 55-60 minutes, or until a cake tester comes out clean.

Step 8
Allow to cool at least 10-20 minutes before removing from the pan and placing on a cooling rack.

Glaze

Step 9
Mix lemon juice and powdered sugar together until well combined.

Step 10
With the bread on the cooling rack, pour glaze over the bread.

Topping

Step 11
Sprinkle zest over the top of the glaze.

Send us your favorite recipe to be featured!
tspisz@hinespark.com

WE'RE HIRING!

At Hines Park, we are committed to an environment where the customer is always treated with respect and dignity. Our associates are our most valuable resource and growth is encouraged through diligence, teamwork & creativity. Above all, there is the highest standard of honesty and integrity when conducting business. We have been family-owned and operated since 1970 and the key to our success has been the ability to give our customers the finest ownership experience available.

If you have an interest in automotive and a desire to develop a career in the industry, apply today!

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RED CARPET LEASEE'S



Is your vehicle lease nearing its maturity date?

Head over to Hines Park Ford to start exploring your vehicle lease return options. As we continue to flow through unprecedented times, we ALWAYS ensure we have the best options for you.

OUR PEOPLE

September's Featured Sales Consultants & Service Advisors!



Shawn Hardy

Shawn's outstanding determination has once again been captured for the month of September in a staggering tight race. Landing him in the top New Car Sales position for the month of September!

Eric Breda

Eric's deeply rooted military attributes are expressed daily through his dependability and professionalism to each customer! Eric respectfully earns September's Top Preowned Sales Consultant



Hunter Olson

From Service Advisor to Quick Lane Advisor, Hunter continues to go above and beyond to help our customers regardless of the hat he holds! Hunter's hard work placed him above the Top 10% in our Customer Experience Scoring!

HINES PARK FORD

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