

Zucchini Bread



Ingredients

- 1 pound zucchini (about 2 medium-sized)
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 2 teaspoons cinnamon
- 1/4 teaspoon nutmeg
- 1 teaspoon salt
- 2 large eggs
- 1 cup sugar
- 1/2 cup brown sugar, packed
- 3/4 cup olive oil or canola oil
- 2 teaspoons vanilla extract
- Optional extras: 1 cup chopped nuts, 1 cup raisins, or 1 cup chocolate chips
- Nonstick spray or butter for greasing the pans

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 2 loaves
- [Source](#)

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Directions

1. Heat the oven to 350°F. Grease two 8×4-inch loaf pans.
2. Grate the zucchini: Trim the stem and root-end from the zucchinis and grate them on a box grater. You should end up with about 3 cups of shredded zucchini.
3. Squeeze the shredded zucchini: Gather the zucchini in a clean kitchen towel or several layers of cheese cloth and squeeze to press out as much moisture from the zucchini as possible.
4. Combine the dry and wet ingredients in separate bowls: Combine the flour, baking powder, baking soda, and spices in a large mixing bowl. In a separate bowl, whisk together the eggs, sugars, olive oil, and vanilla extract.
5. Mix the batter: Toss the zucchini and any extras (nuts, raisins, chocolate chips) in the flour mixture. Pour the liquids over top. Gently stir and fold just until no more flour is visible. Divide the batter between the two loaf pans.
6. Bake the loaves: Bake for 45 to 50 minutes, until a toothpick inserted in the middle comes out clean. The finished loaves should have a golden-brown crust and feel springy if you give the top a little pat. Let them cool in the pan for 10 minutes and then turn them out onto a wire rack to cool completely.
7. Store leftover loaves: Loaves will keep in an airtight container for several days. They can also be wrapped in foil and frozen for up to three months. Thaw in the fridge overnight or in a warm oven for 20 minutes.

[zucchini](#), [bread](#), [nuts](#), [raisins](#), [chocolate chips](#), [brown sugar](#), [freezer friendly](#), [muffin](#)

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