



Grandma39s Best Zucchini Bread

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs 30 mins

Description

My grandmas zucchini bread recipe is a topsecret family recipe This spiced moist bread uses dates for a delicious change from ordinary zucchini bread We like to spread warm slices with softened cream cheese for an extraspecial treat

Ingredients

- - 3 cups all-purpose flour - ½ teaspoon baking powder - 1 teaspoon baking soda - 1 teaspoon ground cinnamon - 1 pinch ground nutmeg - 1 pinch ground ginger - 1 pinch ground black pepper - 2 cups white sugar - 1 cup vegetable oil - 3 eggs
- beaten - 2 teaspoons vanilla extract - 2 cups shredded zucchini - ½ cup dates
- pitted and chopped

Instructions

1. Preheat the oven to 300 degrees F (150 degrees C). Grease and flour two 9x5-inch loaf pans. Whisk flour
2. baking powder
3. baking soda
4. cinnamon
5. nutmeg
6. ginger
7. and pepper together in a bowl until evenly combined; set aside. Beat sugar
8. oil
9. eggs and vanilla in a mixing bowl until smooth. Fold in flour mixture
10. zucchini
11. and dates until no dry spots remain. Divide the batter between the prepared loaf pans. Bake in the preheated oven until a toothpick inserted into the center comes out clean
12. about 70 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack. Cook's Note I've used brown sugar in this recipe with excellent results. I've also substituted 1 cup of flax flour for one of the cups of all-purpose flour with fantastic results. Remember that flax expands
13. so get out a couple of extra loaf pans! You can add nuts (pecans
14. walnuts
15. or pistachios) to the batter when you add the zucchini and dates if desired.