



Banana Zucchini Bread

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

20

Description

This banana zucchini bread combines two of my favorites banana walnut bread and zucchini bread I like to add walnuts and dried cranberries for an extra boost of flavor in every bite

Ingredients

— - 3 large eggs - 1 cup white sugar - 1 cup grated zucchini - $\frac{3}{4}$ cup vegetable oil - 2 ripe bananas
— - mashed - ? cup packed brown sugar - 2 teaspoons vanilla extract - 3 $\frac{1}{2}$ cups all-purpose flour - 1
tablespoon ground cinnamon - 1 $\frac{1}{2}$ teaspoons baking powder - 1 teaspoon baking soda - 1 teaspoon salt - $\frac{1}{2}$
cup dried cranberries - $\frac{1}{2}$ cup chopped walnuts

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease and flour two 8x4-inch bread loaf pans. Beat eggs in a large bowl with an electric mixer until light yellow and frothy. Add white sugar
2. zucchini
3. oil
4. bananas
5. brown sugar
6. and vanilla; beat until well combined. Stir in flour
7. cinnamon
8. baking powder
9. baking soda
10. and salt. Fold in cranberries and nuts. Divide batter evenly between the prepared loaf pans. Bake in the preheated oven until a toothpick inserted into the center comes out clean
11. 45 to 50 minutes. Allow to cool in the loaf pans on a wire rack before removing and serving.