



Citrus Cranberry Zucchini Bread

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 35 mins

Description

This cranberry zucchini bread is a delicious twist on a summer classic. Its zucchini bread with a hint of lemon and orange accented with dried cranberries. My husband just raves about it.

Ingredients

— 3 cups all-purpose flour - 1 teaspoon baking soda - ¼ teaspoon baking powder - 2 cups white sugar - 3 eggs - 1 cup vegetable oil - 2 cups shredded zucchini - 1 cup dried cranberries - 1 orange zested - 1 teaspoon lemon extract - 2 teaspoons ground cinnamon - 1 teaspoon ground cloves - 1 teaspoon ground nutmeg - 1 teaspoon salt - 1 pinch ground ginger

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease two 8x4-inch loaf pans. Combine flour
2. baking soda
3. and baking powder in a bowl. Beat sugar and eggs in a large bowl with an electric mixer until well combined; beat in oil. Stir in zucchini
4. cranberries
5. orange zest
6. and lemon extract
7. then stir in cinnamon
8. cloves
9. nutmeg
10. salt
11. and ginger. Stir flour mixture into zucchini mixture until batter is well blended. Pour into the prepared loaf pans. Bake in the preheated oven until a toothpick inserted into the center comes out clean
12. 50 to 60 minutes. Cool in the pans for 10 minutes before removing to a wire rack to cool completely
13. about 20 more minutes.