



## Pumpkin Zucchini Bread

Jacob · 28/09/2024



### Prep Time

30 mins

### Difficult

Medium

### Servings

1 hr 30 mins

### Description

This pumpkin zucchini bread is the perfect recipe to make when a craving for zucchini bread collides with leftover pumpkin

### Ingredients

— - 3 cups all-purpose flour - 1 ½ tablespoons pumpkin pie spice - 1 teaspoon salt - 1 teaspoon baking soda - 1 teaspoon baking powder - 3 large eggs - 2 ¼ cups white sugar - ½ cup vegetable oil - ½ cup canned or pureed pumpkin - 1 tablespoon vanilla extract - 2 ½ cups grated zucchini - 1 cup chopped walnuts (Optional)

### Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease and flour 2 8x8-inch baking dishes. Sift flour
2. pumpkin pie spice
3. salt
4. baking soda
5. and baking powder together in a large bowl. Beat eggs
6. sugar
7. vegetable oil
8. pumpkin
9. and vanilla extract together in a second bowl until mixture is smooth and creamy. Stir wet ingredients into flour mixture until combined; gently fold in zucchini and walnuts. Divide batter into the prepared baking dishes. Bake in the preheated oven until cakes are lightly browned and a toothpick inserted into the center comes out clean
10. 40 to 60 minutes. Allow to cool on rack for 20 minutes before removing from pans to finish cooling. Cook's Note It's best not to drain the grated zucchini
11. as it removes some of the moisture from the bread. This bread is freezer-friendly.