



Zucchini Walnut Bread

Jacob · 28/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

A delicious moist bread which may be glazed with confectioners sugar tastes even better after its been frozen

Ingredients

— - 3 ½ cups all-purpose flour - 1 ½ teaspoons baking soda - 1 ½ teaspoons salt - 1 teaspoon ground cinnamon - ¾ teaspoon baking powder - 4 eggs - 2 cups white sugar - 1 cup vegetable oil - 2 cups grated zucchini - 1 cup raisins - 1 cup chopped walnuts - 1 teaspoon vanilla extract

Instructions

1. Whisk together flour
2. baking soda
3. salt
4. cinnamon
5. and baking powder. In a large bowl
6. beat the eggs. Gradually beat in sugar
7. then oil. Add flour mixture alternately with zucchini into the egg mixture. Stir in the raisins
8. walnuts
9. and vanilla. Pour batter into two 9 x 5 inch greased and lightly floured loaf pans. Bake on lowest rack of the oven at 350 degrees F (175 degrees C) for 55 minutes. Let cool for 10 minutes in the pan
10. then turn out onto racks to cool completely. To freeze
11. wrap loaves in plastic wrap
12. and then wrap in heavy freezer paper. Will keep indefinitely.