



Apple Zucchini Bread

Jacob · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

24

Description

This apple zucchini bread is fluffy and light Cinnamon and walnuts add a lovely flavor and crunch to this easy quick bread

Ingredients

- - 4 large eggs - 1 cup white sugar - 1 cup brown sugar - ½ cup vegetable oil - 1 teaspoon vanilla extract - 3 ½ cups all-purpose flour - 1 ½ teaspoons baking soda - ½ teaspoon salt - 2 teaspoons ground cinnamon - ½ cup chopped walnuts - 2 cups peeled
- chopped zucchini - 1 cup chopped
- peeled apple

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease two 9x5-inch loaf pans. Combine eggs
2. white sugar
3. brown sugar
4. oil
5. and vanilla in a large bowl until well blended. Combine flour
6. baking soda
7. salt
8. and cinnamon in a separate bowl. Stir flour mixture into egg mixture; fold in walnuts
9. zucchini
10. and apple. Pour into prepared pans. Bake in the preheated oven until top springs back when touched lightly in center
11. about 1 hour. Let cool in pans 10 minutes before removing to wire rack to cool completely.