

Mom39s Spiced Zucchini Bread

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

16

Description

This spiced zucchini bread recipe is super moist and flavorful loaded with cinnamon nutmeg and cloves I tried several recipes before I asked my mom for her recipe I get huge zucchini at the farmers market every Saturday and this is the perfect use for them It reminds me of my childhood The loaves can be frozen and are great as gifts People love them

Ingredients

- - 2 cups white sugar - 1 cup vegetable oil - 3 large eggs - 1 teaspoon vanilla extract
- or more to taste - 2 cups shredded zucchini - 3 cups all-purpose flour - 1 tablespoon ground cinnamon - 1 teaspoon salt - 1 teaspoon baking soda - 1 teaspoon ground nutmeg - $\frac{1}{4}$ teaspoon baking powder - $\frac{1}{4}$ teaspoon ground cloves - $\frac{1}{2}$ cup chopped walnuts (Optional) - $\frac{1}{2}$ cup raisins (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease two 9x5-inch loaf pans. Beat together sugar
2. oil
3. eggs
4. and vanilla in a large bowl until smooth. Fold in zucchini. Stir together flour
5. cinnamon
6. salt
7. baking soda
8. nutmeg
9. baking powder
10. and cloves in a separate bowl; gradually stir into sugar mixture until well combined. Fold in walnuts and raisins. Divide batter evenly into the prepared loaf pans. Bake in the preheated oven until a toothpick inserted into the centers of each loaf comes out clean
11. about 50 minutes. Recipe Tip You can substitute any variety of nuts for the walnuts if desired.