



Chef John39s Zucchini Bread

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

Were making cake out of zucchini and calling it bread This is an extremely beautiful and delicious loaf not to mention super fast and easy to make In fact in the business this is what is referred to as a quick bread

Ingredients

- - 1 tablespoon kosher salt - 4 cups grated zucchini - 3 cups all-purpose flour - 1 teaspoon baking powder - 1 teaspoon baking soda - 1 teaspoon ground cinnamon - ½ teaspoon ground ginger - 1 pinch cayenne pepper - 1 pinch freshly grated nutmeg - 2 large eggs - 1 ½ cups white sugar - 1 ½ teaspoons vanilla extract - ¾ cup unsalted butter
- melted - 1 cup chopped walnuts

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Generously butter two loaf pans. Mix kosher salt into zucchini and let sit for 10 minutes. Transfer to a strainer and rinse very thoroughly under cold water to remove salt. Let drain for 15 to 20 minutes before using. Whisk flour
2. baking powder
3. baking soda
4. cinnamon
5. ginger
6. cayenne
7. and nutmeg together in a mixing bowl. Reserve until needed. Combine eggs
8. sugar
9. and vanilla in another large mixing bowl
10. and whisk until mixture is smooth and turns a pale yellow
11. about 1 minute. Grab a handful of the drained zucchini with both hands and squeeze out any excess water before transferring into the egg-sugar mixture. Repeat until all the zucchini has been transferred in. Pour in melted butter and stir until combined. Stir walnuts into the batter
12. followed by the flour mixture. Use a spatula to mix until the flour disappears. Transfer into the prepared loaf pans. Tap pans on the countertop to settle the batter. Bake in the center of the preheated oven until golden brown on top and a skewer poked in the center comes out clean
13. about 50 minutes. Let cool for 10 minutes in the pan
14. and then turn out on to a cooling rack. Let cool completely before serving. Chef's Notes: If you use fine table salt for removing zucchini's excess moisture
15. cut in half. You can use any nut you prefer
16. some people like pecans instead of walnuts. You can also add chocolate chips if you like.