



Pineapple Coconut Zucchini Bread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

A very moist flavorful zucchini bread with pineapple and coconut A great way to use up all that zucchini in the garden

Ingredients

- - 3 cups all-purpose flour - 2 teaspoons baking soda - 1 ½ teaspoons baking powder - 1 teaspoon salt - 1 teaspoon ground cinnamon - 1 teaspoon pumpkin pie spice - 1 cup vegetable oil - 1 cup white sugar - 1 cup light brown sugar - 3 large eggs - 3 cups grated unpeeled zucchini - 1 (20 ounce) can crushed pineapple
- well drained - ½ cup sour cream - ½ cup shredded coconut - 2 teaspoons vanilla extract

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease two 9x5-inch loaf pans. Stir flour
2. baking soda
3. baking powder
4. salt
5. cinnamon
6. and pumpkin pie spice together in a bowl until well blended. Whisk oil
7. both sugars
8. and eggs together in a large bowl. Stir in zucchini
9. drained pineapple
10. sour cream
11. coconut
12. and vanilla. Stir in flour mixture until just moistened. Divide batter between the prepared loaf pans. Bake in the preheated oven until a toothpick inserted in the center comes out clean
13. 50 to 60 minutes. Cool in the pans for 10 minutes
14. then remove and finish cooling on a wire rack.