



Caley39s Classic Zucchini Bread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This sweet cinnamonflavored zucchini bread recipe uses all the leftover zucchini from my familys garden My whole family loves this bread and begs me to make it as soon as the zucchini is harvested

Ingredients

— - 3 large eggs - 2 cups white sugar - 1 cup vegetable oil - 1 tablespoon vanilla extract - 2 cups grated zucchini - 2 cups all-purpose flour - 1 ½ teaspoons ground cinnamon - 1 teaspoon baking soda - 1 teaspoon salt - ¼ teaspoon baking powder - ½ cup chopped walnuts (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease two 8x4-inch loaf pans. Beat eggs in a mixing bowl with an electric mixer until frothy. Slowly add sugar while continually beating. Stir in oil and vanilla; continue beating until mixture is thick. Stir in zucchini. Mix flour
2. cinnamon
3. baking soda
4. salt
5. and baking powder together in a separate bowl; pour into zucchini mixture and stir until just combined. Mix in walnuts. Divide batter between the prepared loaf pans. Bake in the preheated oven until a toothpick inserted into the center of each loaf comes out clean
6. about 1 hour. Cool in the pans for 10 minutes
7. then loosen the edges with a knife
8. remove the loaves
9. and let cool completely on a wire rack. Recipe Tip Pecans can be used in place of walnuts if preferred.