

Zucchini Bread in a Jar

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs 30 mins

Description

Try canning zucchini bread by baking it in jars This way it doesnt take up freezer space and youll always have a treat for dropin company Serve the cut tops with whipped cream while theyre still warm yum

Ingredients

— - 1 cup raisins - 1 cup hot water - 1 tablespoon shortening for greasing - 1 ½ cups white sugar - 1 cup shortening - 3 eggs - 2 cups all-purpose flour - 1 tablespoon ground cinnamon - 2 teaspoons baking soda - 1 teaspoon salt - ¼ teaspoon baking powder - 2 cups finely shredded zucchini - 1 cup chopped walnuts (Optional) - 2 teaspoons vanilla extract

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Soak raisins in hot water until plump
2. about 10 minutes. Drain. Meanwhile
3. inspect four pint-sized jars for cracks and rings for rust
4. discarding any defective ones. Wash jars and new
5. unused lids and rings in warm soapy water
6. then dry and grease with 1 tablespoon shortening. Beat sugar
7. 1 cup shortening
8. and eggs in a large bowl with an electric mixer until creamy. Beat in raisins. Add flour
9. cinnamon
10. baking soda
11. salt
12. and baking powder; beat until blended. Fold in zucchini
13. walnuts
14. and vanilla. Pour batter into the prepared jars
15. filling each one 2/3 full. Arrange jars on a rimmed baking sheet. Bake in the preheated oven until a toothpick inserted into the center comes out clean
16. about 1 hour. Turn the oven off but keep the jars inside. Remove one jar at a time using oven mitts. Trim off any excess cake from the top. Wipe the rims and screw on the lids. Place jars several inches apart on a cloth-covered or wood surface and let cool completely until sealed
17. about 2 hours. Store in the refrigerator. Tips You can use this technique for any bread as long as it does not contain dairy products (yogurt
18. cheese
19. milk
20. and butter).