



Zucchini Bread with Brown Sugar

Jacob · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

24

Description

This zucchini bread is moist and slightly heavier than the normal dish

Ingredients

— - 3 large eggs - $\frac{3}{4}$ cup vegetable oil - 1 ? cups packed brown sugar - 2 cups grated zucchini - 2 teaspoons vanilla extract - 3 cups all-purpose flour - 3 teaspoons ground cinnamon - 1 $\frac{1}{2}$ teaspoons baking powder - 1 teaspoon baking soda - 1 teaspoon salt - $\frac{1}{2}$ cup raisins - $\frac{1}{2}$ cup chopped walnuts

Instructions

1. Preheat the oven at 325 degrees F (165 degrees C). Grease and flour two 9x5-inch loaf pans. Beat eggs well in a large bowl. Add oil
2. brown sugar
3. zucchini
4. and vanilla; stir well. Blend in flour
5. cinnamon
6. baking powder
7. soda
8. and salt. Stir in raisins and nuts. Pour batter into prepared loaf pans. Bake in the preheated oven until a cocktail stick inserted into the center of the cake comes out clean
9. about 1 hour.