



Sophie39s Zucchini Bread

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

24

Description

Extra dense with zucchini this loaf combines cinnamon and nuts to tempt you into a sumptuous oblivion

Ingredients

— - 3 cups all-purpose flour - 1 tablespoon cinnamon - 1 teaspoon salt - 1 teaspoon baking soda - $\frac{1}{4}$ teaspoon baking powder - 3 large eggs - 2 cups white sugar - 1 cup vegetable oil - 1 tablespoon vanilla extract - 3 cups grated zucchini - 1 cup chopped walnuts (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Sift together flour
2. cinnamon
3. salt
4. baking soda
5. and baking powder. Set aside. Beat eggs in a large bowl. Add sugar
6. oil
7. and vanilla; mix well. Stir in zucchini
8. then mix in flour mixture until well combined. Stir in nuts. Pour into 2 ungreased loaf pans. Bake in the preheated oven until a toothpick inserted into the centers of each loaf comes out clean
9. about 1 hour.