



Zucchini Gingerbread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

This moist spicy zucchini gingerbread is perfect for the transition from summer to fall

Ingredients

— - cooking spray - 1 cup brown sugar - $\frac{3}{4}$ cup vanilla yogurt - $\frac{1}{4}$ cup molasses - $\frac{1}{4}$ cup vegetable oil - 3 eggs - 2 teaspoons ground cinnamon - 1 teaspoon ground ginger - $\frac{1}{2}$ teaspoon ground nutmeg - $\frac{1}{2}$ teaspoon ground cloves - 1 teaspoon baking soda - $\frac{1}{2}$ teaspoon baking powder - $\frac{1}{2}$ teaspoon salt - 2 $\frac{1}{2}$ cups shredded zucchini - 3 cups all-purpose flour

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Spray two 9x5-inch loaf pans with cooking spray. Mix brown sugar
2. yogurt
3. molasses
4. vegetable oil
5. and eggs together in a large bowl until thoroughly combined. Stir in cinnamon
6. ginger
7. nutmeg
8. cloves
9. baking soda
10. baking powder
11. and salt. Gently mix in shredded zucchini
12. then stir in flour. Pour batter into the prepared loaf pans. Bake in the preheated oven until browned
13. springy to the touch
14. and a toothpick inserted into the center comes out clean
15. 50 to 60 minutes. Cool in the pans for 10 minutes
16. then transfer to a wire rack to finish cooling.