



My Kid39s Favorite Zucchini Bread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 35 mins

Description

This zucchini bread recipe is delicious and moist its a great way to use up all the zucchini your garden produces Shred the zucchini first and let it sit in a colander to drain while putting the other ingredients together I use very large zucchini from my garden and cut out all the seeds Use any leftover shredded zucchini to make fritters

Ingredients

- - 1 $\frac{3}{4}$ cups all-purpose flour - 1 $\frac{1}{2}$ cups whole wheat flour - 1 cup white sugar - 1 cup light brown sugar - 2 teaspoons baking soda - 1 teaspoon ground nutmeg - 1 teaspoon ground cinnamon - 1 teaspoon salt - 1 tablespoon vanilla extract - 4 eggs
- lightly beaten - 1 cup vegetable oil - 1 tablespoon lemon juice - 3 cups shredded zucchini
- squeezed dry

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Mix flours
2. sugars
3. baking soda
4. nutmeg
5. cinnamon
6. and salt together in a large bowl. Fold in the following ingredients
7. one at a time and with a rubber spatula
8. in the order listed: vanilla
9. eggs
10. vegetable oil
11. lemon juice
12. and zucchini. Divide the mixture between two loaf pans. Bake in the preheated oven until a toothpick inserted into the center comes out clean
13. 65 to 75 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack. Tips
Optional additions include pecans
14. walnuts
15. dried cherries
16. raisins
17. or chocolate chips.