

Zucchini Bread with Pineapple

Jacob · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

18

Description

This zucchini bread with pineapple raisins and walnuts is an alltime favorite of ours

Ingredients

- - 3 cups all-purpose flour - 2 teaspoons baking soda - 1 ½ teaspoons ground cinnamon - 1 teaspoon salt - ¼ teaspoon baking powder - 2 cups white sugar - 1 cup vegetable oil - 3 large eggs - ¾ teaspoon vanilla extract - 2 cups shredded zucchini - 1 (8 ounce) can crushed pineapple
- well drained - 1 cup raisins - 1 cup chopped walnuts

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Line the bottoms of two 9x5-inch loaf pans with parchment paper. Mix together flour
2. baking soda
3. cinnamon
4. salt
5. and baking powder in a medium bowl; set aside. Beat together sugar
6. oil
7. eggs
8. and vanilla in a large bowl until well combined. Stir in zucchini and pineapple. Gradually pour in flour mixture
9. mixing until just combined. Fold in raisins and nuts until incorporated. Divide batter evenly between the prepared loaf pans. Bake in the preheated oven until a toothpick inserted into the center of each loaf comes out clean
10. about 1 hour. Working with one loaf at a time
11. hold the pan on its side and gently tap the sides of the pan against the counter to loosen it. Cover the pan with a cooling rack; invert it to tip loaf out of the pan and onto the rack. Peel off the parchment paper
12. invert loaf onto the rack
13. and allow it to cool completely.