



Healthier Mom39s Zucchini Bread

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs 20 mins

Description

We packed even more zucchini into Moms wonderfully moist and flavorful bread Could there be a better way to eat your veggies

Ingredients

— - 1 ½ cups all-purpose flour - 1 ½ cups white whole wheat flour - 1 teaspoon salt - 1 teaspoon baking soda - 1 teaspoon baking powder - 3 teaspoons ground cinnamon - 3 eggs - ½ cup low-fat milk - ½ cup vegetable oil - 1 ½ cups white sugar - 3 teaspoons vanilla extract - 3 cups grated zucchini - 1 cup chopped walnuts

Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 8x4-inch pans. Sift all-purpose flour
2. whole-wheat flour
3. salt
4. baking soda
5. baking powder
6. and cinnamon into a bowl. Beat eggs
7. milk
8. vegetable oil
9. sugar
10. and vanilla extract together in a large bowl. Add sifted ingredients and beat well. Stir in zucchini and walnuts until well combined. Pour batter into prepared pans. Bake in preheated oven until toothpick inserted in center of bread comes out clean
11. 40 to 60 minutes. Cool in pans on a wire rack for 20 minutes. Remove bread from pan and cool completely.
Editor's Note: This recipe is a healthier version of Mom's Zucchini Bread.