



Zucchini Bread Pumpkin Style

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

Although I love zucchini bread I wanted a new way to prepare it After some thought I decided to try preparing it pumpkin bread style since they are both in the squash family I boiled my zucchini skins attached and then pureed it It is so similar to pumpkin bread in texture and the taste it is out of this world

Ingredients

— - 3 medium zucchini
— cut into chunks - 4 $\frac{3}{4}$ cups all-purpose flour - 1 $\frac{1}{2}$ teaspoons baking powder - 1 $\frac{1}{2}$ teaspoons baking soda - 1 $\frac{1}{2}$ teaspoons salt - 1 $\frac{1}{2}$ teaspoons ground cinnamon - 1 $\frac{1}{2}$ teaspoons ground nutmeg - 1 $\frac{1}{2}$ teaspoons ground cloves - 1 $\frac{1}{2}$ cups vegetable oil - 6 eggs - 4 cups white sugar

Instructions

1. Preheat an oven to 350 degrees F (175 degrees C). Grease and flour 3 9x5 inch loaf pans
2. and set aside. Place the zucchini chunks into a saucepan
3. and cover with water. Bring to a boil and cook until the zucchini are tender
4. about 5 minutes. Drain the zucchini
5. place them in a blender
6. and blend until they are pureed
7. about 2 minutes. Let the zucchini puree cool for about 10 minutes. Mix the flour
8. baking powder
9. baking soda
10. salt
11. cinnamon
12. nutmeg
13. and cloves in a bowl
14. and stir to eliminate lumps. Place the zucchini puree in a large bowl
15. and whisk in the oil
16. eggs
17. and sugar. Beat in the flour mixture to form a thick batter. Divide the batter evenly among the prepared loaf pans
18. and bake in the preheated oven until the tops are lightly browned and the loaves spring back when gently pressed
19. 45 minutes to 1 hour. A toothpick inserted into the center should come out clean. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.