



♥ recipes worth sharing

≡ Joy's ≡

ZUCCHINI BREAD ♥



This is a family-favorite recipe for homemade zucchini bread. One slice and you'll taste why! ♥



PREP TIME
20 min



COOK TIME
1 hr



TEMPERATURE
350°F



YIELD
12 servings

≡ INGREDIENTS ≡

- 2 eggs
- 2 cups sugar
- 2 teaspoons vanilla
- 1 cup oil
- 2 cups grated zucchini
— heat ingredients above until light and fluffy.
Do Not Underbeat!!! —
- 3 cups flour
- 1 teaspoon salt
- 2 1/2 teaspoons cinnamon
- 1 teaspoon baking soda
- 1/4 teaspoon baking powder
- 3/4 cup nuts (if wanted)



Note: If you are missing an ingredient just click it. It will highlight it to remind you to pick it up.

≡ STEP-BY-STEP INSTRUCTIONS ≡



1 Grease medium sized bread pans with non-stick spray.



2 Beat the first five ingredients until they are light and fluffy.



3 Next mix in the flour, baking soda, salt, baking powder, cinnamon and nut (optional).



4 Once all ingredients are mixed together well pour into greased pans (filling pans only half way full).



5 Bake at 350°F for 1 hour, until edges are golden. Cool on the baking sheet for 10 minutes before transferring to a wire rack.



RHINO TIP

You can also use muffin pans. Cook muffins for approximately 20 minutes.

≡ TIPS & VARIATIONS ≡

♥ A beginner baker can easily make this quick bread, and it's a wonderful recipe if you have eager young bakers ready to help!

♥ Let's not forget optional add-ins like chocolate chips, raisins, or even blueberries. Sometimes I turn it into a dessert with vanilla icing or cream cheese frosting (I'd halve the cream cheese frosting recipe).

♥ Honestly, this quick bread welcomes a bounty of tasty extras!



≡ Family favorites, one recipe at a time. ≡

