

Zucchini Bread

We first tried this in May 2017 and loved it. It is easy to make with the mixer. I put this in 2 small loaf pans and one large loaf pan. The small loaf pans seem to cook quicker and more evenly. The small loafs took about 40 minutes. The medium loaf pan took about an hour to cook. Next time I will try 5 small loaf pans. It is easy to give away small loaf sizes as well.

Ingredients

3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
1/2 tablespoon ground cinnamon
3 eggs
1 cup vegetable oil
2 1/4 cups white sugar (some spit this and use half white and half brown sugar)
3 teaspoons vanilla extract
3 cups grated zucchini **packed** (this is about 1/2 of a giant zucchini)
1 cup chopped walnuts (optional)

Directions

1. Grease and flour
 - a. two 8 x 4 inch pans. Spraying the non-stick pans works fine also.
 - b. Two small Loaf Pans and One medium Loaf Pan
 - c. Probably 5 small Loaf Pans
2. Preheat oven to 325 degrees F
3. Combine flour, salt, baking powder, soda, and cinnamon together in a mixing bowl
4. Add eggs, oil, vanilla, and sugar to the mixing bowl. Use the paddle on medium speed.
5. Add zucchini
6. Add nuts until well combined
7. Pour batter into prepared pans.
8. Bake for 40 to 60 minutes, or until tester inserted in the center comes out clean. The small loafs took about 40 minutes. The medium loaf pan took about an hour to cook.
9. Cool in pan on rack for 20 minutes.
10. Remove bread from pan, and completely cool.

Alternative and Suggestions

1. One reviewer said "I added a crumb topping as another reviewer suggested and that was fabulous! By trial and error, I discovered that the topping works best when added 15 minutes into the baking time. That way, the topping stays on top rather than sinking down into the batter as the bread bakes. I made 5 mini-loaves and baked a total of 40 minutes. (Crumb Topping: 1/2 c. regular oats, 1/2 c. brown sugar, 1/4 c. flour, 1/4 t. cinnamon, 1/4 c. butter.)"
2. Just a note to reviewers Draining zucchini . DON'T You are taking out the moisture the recipe requires. I fairly firmly pack shredded zucchini then I do not fold in I use a beater on medium speed and the bread is moist and good.

From: <http://allrecipes.com/recipe/6698/moms-zucchini-bread/>