

# Zucchini Bread Recipe

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Servings: 6-8

Cook Time: 50-55 minutes

Level: Medium

Prep Time: 10 minutes

## Ingredients:

- 3 large eggs
  - 1 cup of vegetable oil
  - 3 cups raw zucchini (shredded)
  - 1 1/4 cup sugar
  - 2 cups all-purpose flour
  - ¼ teaspoon baking powder
  - 2 teaspoons baking soda
  - 2 teaspoons cinnamon
  - 2 teaspoons fresh nutmeg (ground)
  - 1 teaspoon real vanilla
  - 1 cup walnuts (chopped)
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## Directions:

1. Shred the zucchini making sure all the seeds are out. Set aside with lid so it doesn't dry out.
  2. Beat eggs, sugar, vanilla and oil together in mixing bowl
  3. Add flour, baking powder, baking soda, and salt into a separate bowl mixing well before adding to the egg and sugar mixture
  4. Slowly add the flour mix to the wet mixture on low speed. Do not over mix - the ingredients should be nice and sticky with medium moisture.
  5. Fold in zucchini by hand until well blended. The fresh zucchini should add additional moisture to the mix
  6. Pour the mixture into a greased 4"x8" (or your favorite) bread pan
  7. Bake at 350°F for about 50 minutes or until the bread is done in the middle. Use a tooth pick to test the middle of the bread to make sure it is done.
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## Notes: