

Zucchini Bread

HOW TO GRATE ZUCCHINI FOR ZUCCHINI BREAD

- Do not peel the zucchini before grating, leave the skin on.
- Do not salt, drain out, or squeeze out any of the liquid from the zucchini.
- Use the large grate of a box grater to grate 2 small (or 1 large) zucchini for 1 1/2 cups lightly packed grated zucchini.



Ingredients

- 1 1/2 cups Grated Zucchini - lightly packed -do not drain liquid
- 1 cup Granulated Sugar
- 1/4 cup packed Light Brown Sugar
- 1/2 cup Unsweetened Applesauce
- 1/3 cup Vegetable Oil -or your preferred cooking oil
- 2 Large Eggs
- 1 teaspoon Vanilla Extract
- 1 1/2 cups All Purpose Flour
- 1/2 teaspoon Baking Powder
- 1/2 teaspoon Baking Soda
- 1/2 teaspoon salt
- 1/2 teaspoon Ground Cinnamon

STEPS

1. Add grated zucchini, sugar, and brown sugar to a large bowl.
2. Add vegetable oil, eggs and vanilla.
3. Whisk the wet ingredients together.
4. Add flour, baking powder, baking soda, salt, and cinnamon.
5. Stir just until combined.

Bake.

Refrigerate.

Instructions

Preheat oven to 350 degrees F. Spray a 9x5 inch loaf pan with cooking spray.

In a large bowl, add the grated zucchini, sugar, brown sugar, applesauce, oil, eggs, and vanilla. Whisk until well combined.



Add the flour, baking powder, baking soda, salt, and cinnamon and Nutmeg. Stir just until no dry flour remains, trying not to over mix.

Pour the batter into the loaf pan. Bake for 50 to 54 minutes. A toothpick inserted into the center of the bread should come out with moist crumbs on it.



Cool in the pan for 10 minutes. Remove from the pan and transfer to a wire cooling rack to cool completely before slicing.

Store covered in the refrigerator

