

Zucchini Bread



What You'll Need:

- 5 cups all-purpose flour*
- 1 ½ cups granulated sugar
- 2 teaspoons cinnamon
- ¾ teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 3 cups shredded, unpeeled zucchini
- 1 cup chopped walnuts**
- 1 cup raisins***
- 1 teaspoon vanilla
- 1 cup vegetable oil
- 3 eggs

What You'll Do:

1. Preheat oven to 350°.
2. In a medium bowl, combine 5 cups all-purpose flour*, 1 ½ cups granulated sugar, 2 teaspoons cinnamon, ¾ teaspoon baking soda, 1 teaspoons baking powder, 1 teaspoon salt with a spoon.
3. Add 3 cups shredded, unpeeled zucchini, 1 cup chopped walnuts, and 1 cup raisins. Stir with wooden spoon until combined.
4. In a separate bowl, beat (with a fork or whisk) 1 teaspoon vanilla, 1 cup vegetable oil, and 3 eggs.
5. Add the wet ingredients to the dry ingredients and stir until combined. It will take a bit of arm work, but you should end up with a very thick batter!
6. Grab two loaf pans and spray each with baking spray. Line each pan with a sheet of parchment that is cut to the width of the long side of your pan. Leave extra flaps of parchment over the long side of the pans. These will be handles that make getting the bread out of the pan a cinch!
7. Place half of your batter in one pan and half in the other. Spread batter evenly in pans. Place in oven for 55-65 minutes, or until a knife comes cleanly out of the bread.

8. Remove fully baked bread from oven and let it cool on a rack in the pan. When cooled enough, use the parchment handles to remove bread from pan.

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9. If you want to be like me, slice and serve with cream cheese. However, you're your own person, so please serve it with whatever makes you happy! Enjoy!

Recipe Notes:

*Gluten free All-Purpose 1:1 flour can be used.

**Yes my love, any other nut that sounds tasty to you will work here! Or you can leave the nuts out!

***I refuse to say the raisins are "optional," but you can certainly make the very personal decision to leave them out.

Do you have an oven thermometer? You need one!

This recipe makes two loaves, and that's mostly so I can freeze one for later. Quick breads like this one are the perfect thing to freeze. Wrap tightly in plastic wrap and freeze until needed, then defrost and revel in how glad you are you had a frozen zucchini bread in your freezer!