

Zucchini Bread

- 3 cups flour
- 1 teaspoon baking soda
- 1 Tablespoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon ground cloves
- 1 cup oil
- 3 eggs
- 1/3 cup molasses
- 1 1/2 Tablespoon vanilla extract
- 1 cup brown sugar
- ¾ cup sugar
- 2 cups grated zucchini squash (about two 7" zucchini)
- 1 cup diced walnuts

Preparation Time: 30 minutes

Baking time:

24 muffins 30-40 minutes
Mini loaf pans 40-45 minutes
1 ½ quart loaf pan 50-60minutes

Yield: 24 muffins
One 1 ½ quart loaf
5-6 mini loaves

You will need a medium and large bowl, power mixer and sturdy spoon, muffin tins, a 1½-quart loaf pan, or 5-6 mini loaf pans.

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- 1) Preheat the oven to 350 degrees.
 - 2) Spray the pans with cooking spray and lightly dust with flour.
 - 3) In the medium bowl, combine the flour, baking soda, cinnamon, nutmeg, and ground cloves. Blend well.
 - 4) In the large bowl mix the oil, eggs, molasses, vanilla, brown sugar and sugar with a mixer or by hand with a spoon until smooth.
 - 5) Slowly stir the flour mixture into the oil/egg mixture until it is well-blended.
 - 6) Gently stir in the grated zucchini and walnuts.
 - 7) Divide the batter evenly into the pans or muffin cups. Fill to ½" from the top of loaf pans or ¼" from top of muffin pans (See notes).
 - 8) Bake according to times listed above until a toothpick inserted in the bread/muffins comes out clean. Oven temperatures can vary, so check every few minutes after the minimum time.

Substitutions:

Additions/Options:

- You can add ½ cup raisins.

Notes:

- If you use loaf pans with lids, you should fill the pans with a little less batter as the bread rises causing the lids not to fit as tightly as they should.
- We freeze our extra grated zucchini in 2 cup batches to use later in the year. When thawed, excess liquid should be removed from the zucchini before adding it to the mix, but reserve some in case your batter is too thick to pour into the pan.