

Zucchini bread



Ingredients:

- 2 cups all-purpose flour
- 1 ½ teaspoons baking powder
- 1 teaspoon baking soda
- 1 tablespoon ground cinnamon
- ½ teaspoon salt
- 3 large eggs
- 1 cup (2 sticks) unsalted butter, melted and cooled slightly
- 1 ½ cups granulated sugar
- 1 tablespoon vanilla extract
- 2 cups grated zucchini (no need to squeeze out moisture)
- 1 cup chopped walnuts or pecans (optional)

Instructions:

1. Preheat oven to 350°F (175°C). Grease and flour a 9x5 inch loaf pan.
2. In a large bowl, whisk together flour, baking powder, baking soda, cinnamon, and salt. Set aside.
3. In a separate bowl, whisk together eggs, melted butter, sugar, and vanilla extract until combined. Stir in the grated zucchini.
4. Gradually add the wet ingredients to the dry ingredients, mixing until just combined. Do not overmix.
5. Fold in chopped nuts, if using.
6. Pour batter into the prepared pan and spread evenly.
7. Bake for 55-65 minutes, or until a toothpick inserted into the center comes out clean.
8. Let cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

Tips:

- For extra moisture, use applesauce instead of half of the oil.
- Add other mix-ins like chocolate chips, dried fruit, or shredded coconut.
- If you don't have a loaf pan, you can bake the batter in muffins or mini loaves, reducing the baking time to 25-30 minutes.