

ZUCCHINI BREAD

Makes 1 very large, standard-sized loaf or 2 regular size loaves.

Suggest you cut the recipe in half or just make 2 loaves. Better make 2 because it goes fast!

Yes, I know it doesn't sound very good, but the zucchini makes it very moist - just don't tell anyone what it is until after they try it and tell you how good it is. ;-)

INGREDIENTS:

3 large eggs
2 cups sugar
1 cup vegetable, corn or canola oil
3 tsp vanilla
3 cups grated unpeeled zucchini (about 1 very large zucchini)
3 cups all-purpose flour
2 tsp cinnamon
1 tsp salt
1 tsp baking soda
1/2 tsp baking powder
OPTIONAL: 1/2 cup chopped nuts and or 1/2 cup raisins

DIRECTIONS:

Preheat oven to 350 degrees.

1. In a bowl, beat eggs, sugar, oil, & vanilla together well.
2. In separate bowl, combine and mix flour, cinnamon, salt, baking soda and baking powder.
3. Combine wet and dry ingredients, mix well, then stir in zucchini.
4. Add nuts and or raisins, if desired.
5. Pour into greased pan(s). I like Baker's Joy non-stick spray.
6. Sprinkle batter with turbinado or demerara sugar. After 25 minutes, check and make sure tops are not getting too brown - if they are, loosely place sheets "tents" of aluminum foil over the tops of the pans – no need to fold down the sides. Note this will extend your baking time a little - about 5-10 minutes.
7. Bake in a greased loaf pan at 350 degrees for about 1 hour on center rack. The loaf should feel firm in the middle when touched or bake an extra 5 or 10 minutes. The best way to tell is to insert a wooden skewer or small knife into the middle and it should come out almost clean and dry.
8. Remove from the oven and place on a wire rack to cool. Let cool for about 25 minutes before removing from pans. It will be easier to remove and slice if you wait until it is cool.

TIPS:

For grating the zucchini, you can use the medium grate - no need for the tiny grate - would take too long anyway.

For mini-loaf pans (4" x 2" x 1 1/2"), fill the well about 1/3 - 1/2 full and then sprinkle tops as directed below. Bake as directed or until you see the tops start to "crack." Run a butter knife or spatula around the edges and allow to sit in the pan for about 10 minutes and then carefully remove and place on a cooling rack. If you are not going to eat them right away, after they have cooled, seal them in an air-tight container or wrap each individually with plastic wrap and refrigerate. Makes about 12 - 14 mini-loafs. Be sure to spray the loaf wells with non-stick spray before you initially fill them and before each baking cycle. There may be some crumbs left over in the wells - no need to scrape them out. I like Baker's Joy non-stick spray the best.

Just prior to baking, generously sprinkle turbinado sugar or Demerara sugar - it's like the raw (coarse) sugar you get in brown packets (Sugar in the Raw) at some restaurants. You can get it at Walmart in clear plastic containers or brown boxes. I've tried it on the mini-loafs and it didn't burn after 25 minutes, but I have no idea if it will burn after longer baking times, so keep an eye on the full-sized loafs use it for them. If it appears to be burning, "tent" a piece of aluminum foil over the pan and add about 10 minutes to the baking time or until a bamboo skewer comes out cleanly. Again, generously sprinkle the sugar on the tops - it really makes a huge difference. I use this trick on most of the different dessert breads I bake.

Best served warm with a big glass of COLD milk.

Revision: 20201202