

Zucchini Bread

Makes 2 loaves

Ingredients

- 3 eggs
- 1 cup of melted butter/vegetable oil
- 1 1/3 cup sugar
- 2 tsp vanilla
- 2 tsp cinnamon
- 1/4 tsp cardamom
- 1/8 tsp nutmeg
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1 tsp salt
- 2 cups grated, packed zucchini, not wrung out
- 3 cups all-purpose flour



1. Heat the oven to 350 degrees. Spray two bread pans with nonstick spray, or grease with butter and line with parchment paper (or coat with flour). (Or prepare muffin pans).

2. Whisk eggs, oil/butter, sugar and vanilla in a large bowl. Add cinnamon, cardamom, nutmeg, baking soda, baking powder and salt to the wet ingredients and mix them in well. Stir in zucchini, then carefully stir in the flour until it just disappears.

3. Divide the batter into two bread pans. Bake for 55-65 minutes, until a toothpick comes out clean. (Muffins will only take 20-25 minutes). Let the loaves cool for 10 minutes and then turn them out onto a cooling rack.

(courtesy of [Smitten Kitchen](#))