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Grandma's Zucchini Bread

Ingredients:

Cooking spray
1 large zucchini (about 8 oz.)
1-2 medium lemons
3 cups flour
1 tsp. ground cinnamon
1 tsp. baking soda
1 tsp. kosher salt
3/4 tsp. baking powder 2 cups sugar
1 cup vegetable oil
4 large eggs
1 cup finely chopped walnuts (optional)
1/2 cup raisins (optional)

Directions:

1. Arrange rack in the middle of the oven and heat to 350°F. Coat 2 (9x5-inch) loaf pans with cooking spray and dust with flour (tap out excess).
2. Grate zucchini until you have 2 cups. Zest lemons (1 tsp of zest needed).
3. Add flour, ground cinnamon, baking soda, kosher salt, and baking powder to a medium bowl, whisk to combine.
4. Combine lemon zest and sugar in a large bowl, rub together with your fingers until aromatic. Add vegetable oil and eggs, whisk until combined. Add zucchini and stir to combine, then stir in flour mixture. Add walnuts and raisins if desired, stir until combined. Transfer to loaf pans and smooth the top.
5. Bake 55-60 min. until golden. Let cool in the pan for 10 min. before transferring to wire rack to cool fully.