



Garden Fresh Farm Recipes

Farm Fresh Zucchini Bread

When the zucchini starts coming in, it seems to all come in at once. It's time to make bread! This zucchini bread is very good and moist. This recipe makes two loaves, it freezes well and will keep in the refrigerator for weeks.

Ingredients:

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 tablespoon ground cinnamon
- 3 large eggs
- 1 cup vegetable oil
- 2 1/4 cups white sugar
- 3 teaspoons vanilla extract
- 2 1/2 cups grated zucchini
- 1 cup chopped pecans



Directions:

Preheat the oven to 325 degrees F. Grease and flour two 8x4-inch pans.

Add flour, salt, baking powder, baking soda, and cinnamon together in a large bowl.

Beat eggs, oil, sugar, and vanilla together in a separate large bowl with an electric mixer until combined. Add to the flour mixture and beat well. Stir in zucchini and pecans until well combined. Pour the batter into the bread pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 60 minutes. Cool in the pans on a wire rack for 20 minutes. Run a table knife around the edges to loosen. Invert carefully onto a wire rack and let cool completely.