



ZUCCHINI BREAD

INGREDIENTS

2 C All Purpose Flour
¾ tsp Baking Powder
¾ tsp Baking Soda
1 tsp Cinnamon
1 tsp Kosher Salt
1 ½ C Granulated Sugar
¾ C Blood Orange Olive Oil
1 tsp Vanilla Extract
2 Eggs
2 ½ C Zucchini, Grated

DIRECTIONS

- Line a 5x11” loaf pan with parchment paper
- In large bowl combine flour, baking powder, baking soda, cinnamon, and salt
- In a separate large bowl whisk together sugar, oil, vanilla, and eggs
- Add zucchini to flour mixture and toss by hand until evenly coated
- Pour wet ingredients into flour mixture and stir to combine. Pour batter into prepared loaf pan and bake at 350 degrees for 45 minutes. Bread is done when a cake tester or wooden skewer comes out clean!