

Zucchini Bread

written by The Recipe Exchange | August 24, 2017

Ingredients

3 cups all-purpose flour
2 tsp. ground cinnamon
1 tsp. pumpkin pie spice
1 tsp. salt
1 tsp. baking soda
1 tsp. baking powder
2 1/4 cups granulated sugar
1 cup vegetable oil
3 eggs
1 Tbls. vanilla extract
2 cups grated, un-peeled zucchini
1 cup chopped walnuts
1 cup golden raisins

Directions

Sift together flour, cinnamon, pumpkin pie spice, salt, baking soda, and baking powder in a bowl; set aside.

Beat together sugar, oil, eggs, and vanilla in a large bowl. Add dry ingredients to the creamed mixture and beat well. Stir in zucchini, nuts, and raisins.

Pour batter into 2 greased loaf pans. Bake in a 325 degree oven for 40-60 minutes, or until toothpick inserted in center comes out clean. Cool in pan on rack for 20 minutes.

Remove bread from pan, and completely cool.