

Marie Saba

from my kitchen to yours

Zucchini Bread

Makes 3 small loaves

Ingredients:

- 2 cups (280 g) all-purpose flour (or gluten-free flour blend)
- 1 teaspoon (6 g) baking soda
- 1 teaspoon (5 g) baking powder
- 1/2 teaspoon (3 g) Kosher salt
- 1 Tablespoon (7 g) ground cinnamon
- 1/2 teaspoon (1/2 g) ground nutmeg
- 3/4 cup (160 g) brown sugar, packed
- 2 large (100 g) eggs
- 1/2 cup (118 ml) neutral oil, such as light olive oil
- 2 medium (1 lb., 450 g) zucchini, grated



Optional: raw sugar and/or chopped walnuts

Instructions:

1. Preheat oven to 350 degrees F (176 C). Line a baking sheet with parchment paper. Place three [small paper loaf pans](#) (about 7x3x2-inches) on the parchment-lined baking sheet. (If not using paper loaf pans, grease the pans with baking spray or butter.)
2. In a medium bowl, mix together flour, baking soda, baking powder, salt, cinnamon, and nutmeg.
3. In a large bowl, whisk together brown sugar, eggs, and oil. Add grated zucchini to egg mixture and mix again.
4. Add dry ingredients to wet and mix just to combine. Divide batter evenly between three small loaf pans, and if desired, sprinkle raw sugar and/or chopped walnuts over top.
5. Bake for 45-50 minutes, or until toothpick inserted into the center comes out clean. Cool slightly, serve, and enjoy!

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Notes:

1. For one large loaf, use a 9 x 5 x 3-inch loaf pan and bake for 65 to 70 minutes.
2. To freeze loaves, cool completely, double wrap in plastic wrap, label with the date, and store in the freezer for up to 3 months.
3. For a gluten-free version, use 2 cups (280 g) gluten-free flour, or 1 cup (140 g) gluten-free flour and 1 cup (140 g) gluten-free oat flour, in place of the all-purpose flour.
4. For a reduced-sugar version, use 3/4 cup (160 g) Truvia brown-sugar substitute in place of brown sugar.

Questions? Email me Marie@MarieSaba.com and I'll be happy to help!