

# Zucchini Bread

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Measure	Ingredients
1 cup	Vegetable oil
2 cups	Sugar
3 eggs	Eggs
2 tsp	Vanilla
2 cups	Shredded Zucchini
1 medium	Orange zest
3 cups	Flour
1 tsp	Salt
1 tsp	Baking Powder
1 tsp	Baking Soda
1 tsp	Cinnamon Spice Blend

## **Method**

1. Whisk together the oil, sugar, eggs & vanilla until mixed well.
2. Stir in the zucchini and orange zest.
3. Whisk together the remaining dry ingredients.
4. Fold the dry ingredients into the batter.
5. Spray 4 small loaf pans (5 inch) with baking spray.
6. Scoop 12 ounces of batter into each loaf pan. Pans should be about 2/3 full. Place loaf pans on sheet pan.
7. Bake at 350° for 40 minutes.
8. Gently rotate and bake another 10 minutes, until the center is set and the edges begin to pull away.
9. Allow bread to cool in the pan 5-10 minutes.
10. Remove from pan and allow to cool completely before wrapping.

## Notes

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Bread is done when the top is golden and springs back to the touch or a toothpick inserted in the center comes out clean.