

Best Classic Zucchini Bread



- 1 1/2 cups grated zucchini - lightly packed - do not drain liquid
- 1 cup granulated sugar
- 1/4 cup packed light brown sugar
- 1/2 cup unsweetened applesauce
- 1/3 cup vegetable oil - or your preferred cooking oil
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon

1. Preheat oven to 350°. Spray a 9x5" loaf pan with cooking spray.
2. In large bowl, add grated zucchini, sugar, brown sugar, applesauce, oil, eggs, and vanilla. Whisk until well combined.
3. Add flour, baking powder, baking soda, salt, & cinnamon. Stir until no dry flour remains, try not to over mix.
4. Pour batter into loaf pan. Bake for 50-54 min. A toothpick inserted into the center of the bread should come out with moist crumbs on it.
5. Cool in pan for 10 min. Remove from pan & transfer to wire cooling rack to cool completely before slicing.
6. Store covered in refrigerator. *This bread is best served after refrigerated for at least 12 hours.

Recipe submitted by
Natasha Seacrest
Office Products Manager



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