

# Mom's Zucchini Bread

## Ingredients:

Prep time: 20 mins Servings: 24

- 1½ cups white flour
- 1½ cups whole-wheat flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 3 teaspoons ground cinnamon
- 3 eggs
- 1 cup canola oil
- 1 ¾ cups of white sugar
- 3 teaspoons vanilla extract
- 2 cups grated zucchini
- 1 cup chopped walnuts

## Directions:

1. Grease and flour two 8 x 4 inch pans. Preheat oven to 325 F (165 C).
2. Sift flour, salt, baking powder, soda, and cinnamon together in a bowl.
3. Beat eggs, oil, vanilla, and sugar together in a large bowl. Add sifted ingredients to the creamed mixture, and beat well. Stir in zucchini and nuts until well combined. Pour batter into prepared pans.
4. Bake for 50 to 60 minutes, or until tester inserted in the center comes out clean. Cool in pan on rack for 20 minutes. Remove bread from pan, and *completely cool*.

Recipe adapted from:  
<http://allrecipes.com/recipe/6698/moms-zucchini-bread/>

*\* This product contains eggs, nuts, and gluten!*



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## Tips:

- ❖ Store your zucchini bread at room temperature; it will be fresh for a day or two.
- ❖ Slice and Freeze it in individual packages for long-term storage. It will taste freshly baked again when you thaw it and you can grab one for a delicious snack!

## Get creative:

- ❖ Replace ⅓ of the **sugar** with applesauce or yogurt.
- ❖ To make a **chocolate flavored loaf**, replace ½ cup of the flour with cocoa powder;
- ❖ **Zest it up** with 1 teaspoon of lemon juice or zest!
- ❖ Replace **chopped walnuts** with raisins, semi-sweetened chocolate chips or coconut flakes, or your favorite kind of nuts!

## Nutrition Information:

- Excellent source of Vitamin E
- Good source of Folate

