

[Favorite Recipes..... Easy Zucchini Bread!](#)

A Family Favorite..... ~ Easy Fresh Zucchini Bread ~

We picked the first of our ripe zucchini's yesterday so it's time to do some baking! I also grated some extra zucchini up, while I was at it, to throw in the freezer. It will be used this winter to make fresh baked Zucchini Bread to warm things up during the cold winter days that are just around the corner now!



I love this recipe because it's quick, easy and delicious!

~ Easy Zucchini Bread ~

(Recipe makes two loaves)



You Will Need:



3 cups flour
2 teaspoons ground cinnamon
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground nutmeg
1/2 teaspoon baking powder
2 cups sugar
2 cups grated, unpeeled zucchini
2 eggs
1/2 cup Wesson Oil
1 1/2 cup walnuts

To make **Easy Zucchini Bread**, gather the ingredients listed and pre-heat oven to 350°. Grease two 8" x 4" loaf pans or spray with Pam All Natural cooking spray, like I did.



Stir together flour, cinnamon, salt, baking soda, ground nutmeg and baking powder in a medium mixing bowl.



In a large mixing bowl, beat grated zucchini, eggs and sugar together.



Add the Wesson Oil and mix well.



Stir the flour mixture into the zucchini mixture.



I stirred in 1/3 of the flour mixture at a time, mixing well each time I added more flour mixture, until I had added all of the flour mixture to the zucchini mixture.



Fold in 1 cup of the chopped walnuts, saving about 1/2 cup of the walnuts to sprinkle on the top of the loaves before baking.



Pour zucchini bread batter equally into two greased 8" x 4" bread loaf pans.



Sprinkle the remaining 1/2 cup of the chopped walnuts on the top of the loaves using about 1/4 cup chopped walnuts per loaf.



Place the bread pans in your 350° pre-heated oven and bake for 55 to 60 minutes or until a wooden toothpick inserted near the center of the loaf comes out clean.



Remove loaves from oven when finished baking and let cool in their pans on a wire rack for ten minutes.



Carefully remove zucchini bread from the bread loaf pans and place on wire rack to continue cooling.

I gently ran a butter knife around the edges between the zucchini bread and the loaf pan before turning the loaves on their sides to remove them.



When the loaves have thoroughly cooled, cut with a sharp knife and serve with butter!

Enjoy!

