

Bananna Walnut Zucchini Bread

Ingredients

- flour, unbleached - 830 ml - 3 1/2 cups
- zucchini, grated - 235 ml - 1 cup
- cane sugar - 235 ml - 1 cup vegetable oil - 175 ml - 3/4 cup
- bananas, mashed - 160 ml - 2 bananas
- brown sugar, packed - 155 ml - 2/3 cup
- walnuts, chopped - 120 ml - 1/2 cup
- eggs - 150 ml - 3 eggs
- vanilla extract - 10 ml - 2 tsp
- cinnamon, ground - 15 ml - 1 tbl
- baking powder - 7.5 ml - 1 1/2 tsp
- baking soda - 5 ml - 1 tsp
- salt - 5 ml - 1 tsp

Directions

1. Scrub the zucchini with an abrasive plastic pad reserved for vegetables, and rinse before grating.
2. In a bowl sift together the flour, baking soda, baking powder, cinnamon, and salt with a wire whisk.
3. In another bowl, beat the eggs until frothy. Mix in the mashed bananas, oil, brown sugar, cane sugar, and vanilla extract until even.
4. Combine the shredded zucchini and walnuts with the wet ingredient bowl and mix.
5. Pour the wet ingredients into the bowl with the flour mixture. Mix until evenly combined.
6. Grease and flour two 8 x 4 x 2 in loaf pans. Pour in the batter.
7. Bake for 50-60 minutes at 325 degrees F (165 degrees C).
8. Test by inserting a toothpick or knife into the center of the loaf. When withdrawn free of batter, the bread has finished cooking.
9. Transfer to wire racks after 15 minutes. Cool for 20 minutes before serving.

<http://zucchinibreadrecipes.org/bananna-walnut-zucchini-bread/>

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