

# Zucchini Bread

*From Magnolia Table, Volume 2 | Makes about 9 servings*

**PREP:** 15 minutes

**COOK:** 50 minutes

**COOL:** 30 minutes



## INGREDIENTS

Cooking spray

1 ¼ cups vegetable oil

2 cups sugar

4 large eggs

1 tablespoon pure vanilla extract

3 cups all-purpose flour

2 teaspoons ground cinnamon

2 teaspoons baking powder

1 teaspoon baking soda

½ teaspoon kosher salt

3 cups thickly shredded zucchini  
(about 2 medium)

1 cup crushed walnuts (about 3 ½ ounces)

# Zucchini Bread

*Continued*

## INSTRUCTIONS

1. Preheat the oven to 350°F. Spray a 9 x 9-inch baking pan lightly with cooking spray.
2. In a large bowl, whisk together the vegetable oil, sugar, eggs, and vanilla until smooth.
3. In a medium bowl, whisk together the flour, cinnamon, baking powder, baking soda, and salt. Add the flour mixture to the egg/sugar mixture and mix until just combined.
4. Wrap the zucchini in a clean kitchen towel and squeeze out any excess liquid. Fold the zucchini and walnuts into the batter.
5. Pour the batter into the prepared pan and spread it evenly. Bake until a tester inserted in the center comes out clean, about 50 minutes. Cool on a wire rack until completely cool, about 30 minutes.
6. Store in an airtight container at room temperature for up to 3 days.

**TIP:** *Eat warm with a pat of butter.*

*for your 4x6 card - trim along the dotted line*