



Zucchini Bread

Enjoy fresh, warm zucchini bread fresh from the oven. This is a fantastic recipe for the end of summer and early fall when zucchini is in season.

Yield: one 8x4-inch loaf

Ingredients

- 2 cups [Pamela's Baking & Pancake Mix](#)
- 2 tsp cinnamon
- 1 tsp salt
- ¼ tsp nutmeg
- 2 eggs, large
- ¼ cup oil
- ½ cup brown sugar, packed
- ½ cup white sugar
- 1 tsp vanilla
- 2 cups grated zucchini, squeezed and drained on cloth or paper towels
- 2 tsp grated lemon zest (optional)
- ½ cup walnuts or pecans, chopped (optional)

Directions

Whisk together Pamela's Baking & Pancake Mix, cinnamon, salt, and nutmeg. In a separate bowl, beat together eggs, oil, and sugars for one minute on medium. Stir in vanilla, grated zucchini, lemon zest, and walnuts. Stir wet ingredients into dry ingredients to form a batter.

Bake in a greased loaf pan in a preheated 350° oven for 55 to 60 minutes or until a toothpick inserted in the center comes out clean (loaf will spring back from a gentle touch). Let loaf cool in the pan for 5 minutes before removing to a wire rack. Baked zucchini loaf will be moist.

Variation: For muffins, fill greased or paper-lined muffin tins 2/3 full and bake in 350° oven for 30 to 35 minutes.

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