



# Zucchini Quick Bread

A delicious quick bread with the benefits of zucchini; make sure you try it with the pineapple for a wonderful tropical flavor.

## Ingredients

- 1¾ cups (265 g) [Pamela's Bread Mix](#)
- 1 teaspoon salt
- 2½ teaspoons baking powder
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon allspice
- 2 eggs, large
- ¼ cup oil
- 2 teaspoons vanilla
- 1 cup packed brown sugar
- 2 (6-inch) zucchinis, grated (about 1½ cups), squeezed to remove excess moisture (see note)
- ¾ cup nuts, chopped (optional)
- ¼ cup crushed pineapple (in juice, not heavy syrup), drained and squeezed (optional)

## Directions

Preheat oven to 350° with rack in the middle. Spray an 8 x 4-inch loaf pan with nonstick cooking spray, or for easier removal, line pan with parchment paper before spraying.

In a medium bowl, whisk together Bread Mix, salt, baking powder, cinnamon, nutmeg, and allspice. In the bowl of an electric stand mixer with paddle attachment, beat eggs until frothy; add oil and beat until slightly thickened; add vanilla and brown sugar, and mix again. Add zucchini, nuts, and pineapple; mix well. Slowly add flour mixture and mix until just combined.

Pour batter into sprayed loaf pan and spread it evenly. Bake 60 to 70 minutes, until a toothpick inserted in the center comes out clean; the sides will be just starting to pull away from the pan and bread will spring back when gently touched. Allow to rest in the pan for at least 15 minutes before removing to a wire rack to cool completely before cutting.

NOTE: To remove as much excess liquid from the zucchini as possible, wrap the grated zucchini in a clean, cotton towel and then wring it out, squeezing the towel around the zucchini. Do this right before making the bread, for best texture.

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