



Zucchini Quick Bread

This zucchini bread has a special ingredient that gives it a tropical flavor and will make you want a second piece. So will your kids!

Ingredients

- 1¾ cup (245 g) [Pamela's All-Purpose Flour Artisan Blend](#)
- 1½ teaspoons salt
- 2½ teaspoons baking powder
- 1 tablespoon ground cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon allspice
- 2 eggs
- ¼ cup oil
- 2 teaspoons vanilla
- 1 cup sugar
- 1½ cups grated zucchini, not squeezed dry (from about three 6-inch-long zucchinis)
- ½ cup crushed pineapple, drained
- ¾ cup chopped nuts (optional)

Directions

Preheat oven to 350° with rack in the middle of oven. Spray an 8 x 4-inch loaf pan with nonstick cooking spray.

In a medium bowl, whisk together All-Purpose Flour Artisan Blend, salt, baking powder, cinnamon, nutmeg, and allspice; set aside.

In the bowl of a stand mixer with paddle attachment, beat eggs, oil, and vanilla on medium-high until frothy, then add sugar and mix completely. Add zucchini and pineapple and mix well. Slowly add flour mixture and nuts until well combined.

Pour batter into prepared pan and spread evenly. Bake 70 to 78 minutes, until bread is firm when gently touched, the sides are just starting to pull away from the pan, and a toothpick inserted into middle comes out clean. Allow bread to rest in the pan for at least 15 minutes before removing to a wire rack to cool completely. Slice bread and serve.

To store bread, wrap well in parchment paper and then in a plastic bag. Bread will keep well for three days. Makes great toast the next day.

NOTE: Many recipes with zucchini call for grated zucchini to be squeezed to get rid of extra moisture, but not here. Use the grated zucchini as is for a moist bread.

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