

BANANA ZUCCHINI BREAD

A super moist, warm, and delicious way to use up all those squishy bananas and zucchini, this bread does it all. Short on bananas or zucchini? Mix in some Greek yogurt for extra protein and moisture.

Toast a slice and top with butter for a cozy breakfast. Crumble over ice cream or warm it up with a glass of milk. Freeze and save a loaf or wrap it up and gift it to a friend or neighbor. Either way - once this bread is baked, it won't go to waste!

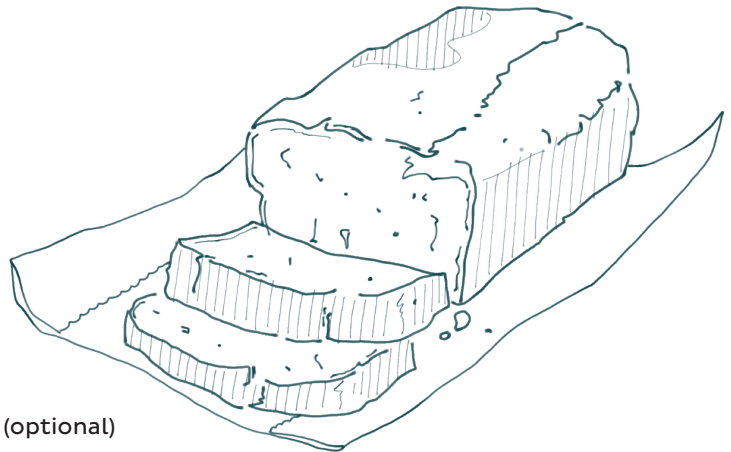
INGREDIENTS

3 cups all-purpose **flour**
1.5 tsp **baking powder**
1.5 tsp **baking soda**
1 tsp **cinnamon**
½ tsp **nutmeg**
1 tsp **salt**
4 **eggs**, room temp
1 cup granulated **sugar**
1 cup packed **brown sugar**
1 cup **vegetable (or canola) oil**
2 ripe **bananas** (about 1 cup mashed)
1½ cups shredded, unpeeled **zucchini**
1 cup chopped **walnuts** or **chocolate chips** (optional)

YIELD 2 LOAVES

PREP 10 MIN

COOK 60 MIN



DIRECTIONS

- 1 Preheat oven to 350° and grease two 9.5-in loaf pans.
- 2 Combine the flour, baking powder, baking soda, cinnamon, nutmeg, and salt; set aside.
In a bowl, beat eggs. Blend in sugars and oil. Add bananas and mix well. Stir in zucchini and pecans just until combined.
- 3
- 4 Pour batter into greased pans, spread evenly, and place into oven.
- 5 Bake for ~ 50 minutes, switching pans half-way. Loaves are finished when a toothpick comes out clean.
- 6 Set loaves on wire rack to cool completely.
- 7 Wrap loaves in airtight container or wrapping to save for later. Perfect to freeze or share.