



Zucchini Pineapple Bread

Author: GritsAndGouda.com

Yield: 2 loaves

My favorite part of Zucchini Pineapple Bread is the soft and chewy end piece. I also like to toast it in the toaster and spread cream cheese on it for breakfast or an afternoon snack.

Ingredients:

3 cups all-purpose flour
1 cup granulated sugar
1 cup light brown sugar
1 1/2 teaspoons baking soda
1/2 teaspoon baking powder
3/4 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
3 large eggs
2 cups shredded zucchini (about 2 small to medium zucchini)
1 (8-oz) can crushed pineapple, drained (about 3/4 cup)
1 cup vegetable oil
1 teaspoon vanilla extract

Directions:

1. Preheat oven to 350°
In a large paper plate or medium bowl, whisk together flour, sugars, baking soda, baking powder, salt, cinnamon, and nutmeg. I like to use a large, rimmed paper plate so I only have to wash one bowl.
2. Whisk eggs or stir with a fork in a large bowl. No mixer needed for this recipe.
3. Press zucchini between paper towels to pat dry, then add to the eggs in the bowl. Add pineapple, oil and vanilla and stir well.

4. Add dry ingredients to the zucchini mixture and stir until dry ingredients are moistened. Spoon batter into two 9x5-inch loafpans or three 8x4-inch loafpans. Bake for 50 to 55 minutes or until a toothpick inserted in the center comes out clean. Let cool 10 minutes in the pan on a wire rack. Remove bread from pan and let cool completely on a wire rack.