Zucchini Bread

NIBBLEDISH CONTRIBUTOR

Ingredients

2/3 cup of butter
2 & 2/3 cups of sugar

4 eggs
3 cups of shredded zucchini (skin and all)
2/3 cup of water
2 tsp. of vanilla extract

3 & 1/3 cups of all-purpose flour (can use wheat also)
2 tsp. of salt
1/2 tsp. of baking powder
1 tsp. of ground cinnamon
1 tsp. of ground cloves

Optional:
2/3 cup of raisins
2/3 cup of chopped nuts

Instructions

This quickbread is sweet, gently spicy and melt-in-your mouth soft with subtle zucchini flavor. It makes a great addition to a meal or can stand alone as dessert. Or you just might eat it all right after you make it because it's so ridiculously good.

Heat oven to 350 degrees F.

Mix butter and sugar together in a large bowl.

Add eggs, zucchini, vanilla and water.

Blend in flour, baking soda, salt, baking powder, cinnamon and cloves [stir in nuts and raisins here if you want them].

Pour into greased loaf pans (two 9x5s or three 8x4s) (I like to sprinkle brown sugar on the top, but that's optional too ;)).

Bake about 60-70 minutes or until toothpick comes out clean from center of loaf. Let loaves cool slightly in pans before removing. Slice when warm and freaking amazing.