



## 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.

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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.