

ZUCCHINI BREAD



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This delicious zucchini bread is easy to whip up for weekend brunch!

Ingredients

- 2 cups (375 mL) all-purpose flour
- 2 tsp (10 mL) baking powder
- 1 ½ tsp (7.5 mL) baking soda
- 1 tsp (5 mL) ground cinnamon
- ½ tsp (2.5 mL) salt
- 2 eggs
- ½ cup (120 mL) canola oil
- ½ cup (120 mL) plain Greek yogurt
- ¾ cup (175 mL) granulated sugar
- 3 cups (750 mL) grated zucchini, about two large zucchinis

Preparation

1. Preheat oven to 350°F (180°C).

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2. Coat a loaf pan with cooking spray and set aside. Alternatively, you can lightly spray the pan and use parchment paper to cover it.
3. Place the zucchini in a clean kitchen towel or large paper towel and squeeze the excess liquid out over the sink. Set aside.
4. In a medium bowl, combine the all-purpose flour, baking powder, baking soda, ground cinnamon, and salt; set aside.
5. In a large bowl, whisk the eggs, oil, Greek yogurt and sugar together. Stir until well combined.
6. Fold the zucchini into the batter and stir.
7. Add the dry ingredients to the wet mixture. Stir gently, until just combined and the flour disappears.
8. Scoop the batter into the prepared loaf pan and spread it out evenly.
9. Bake for 50 to 60 minutes, or until the top of the bread is golden brown and an inserted toothpick comes out clean.
10. Allow the bread to cool in the pan for 10 minutes before removing to cool completely.
11. Slice, serve, and enjoy warm!

Notes: This bread keeps well on the counter for up to three days, or up to six days in the fridge. To make this bread into muffins, reduce the cooking time to 12 to 15 minutes.