

Activity Share: **Zucchini
Pineapple Bread**

Age group: All Ages

Ingredients

3 cups all-purpose flour
2 cups sugar
2 teaspoons baking soda
1-1/2 teaspoons ground
cinnamon
1 teaspoon salt
3/4 teaspoon ground nutmeg
1/2 teaspoon baking powder
3 eggs, room temperature
1 cup vegetable oil
2 teaspoons vanilla extract
2 cups finely shredded zucchini
1 can (8 ounces) crushed
pineapple, drained
1 cup chopped nuts
1 cup raisins, optional

Zucchini
Pineapple
Bread



Preheat oven to 350°. Coat two 8x4-in. loaf pans with cooking spray; dust with flour, tapping out any extra. In a large bowl, combine the flour, sugar, baking soda, cinnamon, salt, nutmeg and baking powder. In another bowl, whisk the eggs, oil and vanilla. Stir into dry ingredients just until moistened. Fold in the zucchini, pineapple, nuts and raisins, if desired. Transfer to prepared pans. Bake until a toothpick inserted in the center comes out clean, 50-60 minutes. Loosen sides from pans with a knife. Cool in pans 10 minutes before removing to a wire rack to cool.