

2024 Baking Contest Jr. Division – Quick Bread

Zucchini Bread

Yield: 2 loaves, bring one loaf to judging

Ingredients

3 c. all-purpose flour	$\frac{3}{4}$ c. chopped dates
1 tsp. baking soda	2 c. coarsely shredded zucchini
$\frac{3}{4}$ tsp. salt	1 c. granulated sugar
1 $\frac{1}{2}$ tsp. ground cinnamon	$\frac{3}{4}$ c. firmly packed brown sugar
$\frac{1}{4}$ tsp. ground cloves	1 c. vegetable oil
$\frac{1}{8}$ tsp. ground ginger	$\frac{1}{3}$ c. milk
$\frac{1}{8}$ tsp. ground nutmeg	2 tsp. vanilla extract
1 c. chopped walnuts	3 large eggs, lightly beaten

Directions

1. Preheat oven to 350°.
2. Combine flour, baking soda, salt, cinnamon, cloves, ginger, nutmeg, walnuts, and dates in a large bowl.
3. Press zucchini between paper towels to remove excess moisture.
4. Combine zucchini and granulated sugar.
5. Add brown sugar, oil, milk, eggs, and vanilla extract in a large bowl; stir well.
6. Add zucchini mixture to flour mixture, stirring just until dry ingredients are moistened.
7. Pour batter into 2 greased (8 $\frac{1}{2}$ x 4 $\frac{1}{4}$ x 3-inch) loaf pans.
8. Bake for 45 minutes or until a wooden pick inserted in the center of the loaves comes out clean.
9. Let cool in pans for 5 minutes.
10. Remove from pans and let cool on wire racks.

IMPORTANT NOTICE:

- All Baked Items **MUST** be in a sealed container for sanitary reasons.
- Container must be Rubbermaid® or Tupperware® style container or plastic deli/bakery container that seals.
- Items in bags, plastic wrap, aluminum wrap or boxes **WILL NOT BE** registered.