

My Special Zucchini Bread

Yield: 2 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-lemon-poppy-seed-zucchini-bread-recipe>

Ingredients:

- 1 1/2 cups chopped walnuts plus a few to sprinkle on top
- 1/3 cup poppy seeds optional
- 2 lemons optional
- 1/2 cup crystallized ginger finely chopped, optional
- 1/2 cup unsalted butter
- 1 cup sugar
- 1/2 cup grain fine, natural cane sugar or brown sugar, lightly packed
- 3 large eggs
- 2 teaspoons vanilla extract
- 3 cups zucchini
- 3 fluff
- 3 cups whole wheat pastry flour or all-purpose flour
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon canela
- 1 tablespoon curry powder optional
- equipment Special, : two 1 pound loaf pans, 5 x 9 inches

Nutrition:

1. Calories: 2640 calories
2. Carbohydrate: 333 grams
3. Cholesterol: 440 milligrams
4. Fat: 129 grams
5. Fiber: 29 grams
6. Protein: 57 grams
7. SaturatedFat: 38 grams
8. Sodium: 2420 milligrams

9. Sugar: 132 grams

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