

Blueberry Zucchini Bread



Rated: ★★★★★

Submitted By: LAUJRA

Photo By: dabblingdiva

Prep Time: 15
Minutes

Cook Time: 50
Minutes

Ready In: 1 Hour 45
Minutes

Servings: 12

"Blueberries and zucchini baked up into delicious little summertime bread loaves!"

INGREDIENTS:

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|-----------------------------|------------------------------|
| 3 eggs, lightly beaten | 1 teaspoon salt |
| 1 cup vegetable oil | 1 teaspoon baking powder |
| 3 teaspoons vanilla extract | 1/4 teaspoon baking soda |
| 2 1/4 cups white sugar | 1 tablespoon ground cinnamon |
| 2 cups shredded zucchini | 1 pint fresh blueberries |
| 3 cups all-purpose flour | |

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease 4 mini-loaf pans.
2. In a large bowl, beat together the eggs, oil, vanilla, and sugar. Fold in the zucchini. Beat in the flour, salt, baking powder, baking soda, and cinnamon. Gently fold in the blueberries. Transfer to the prepared mini-loaf pans.
3. Bake 50 minutes in the preheated oven, or until a knife inserted in the center of a loaf comes out clean. Cool 20 minutes in pans, then turn out onto wire racks to cool completely.

