Summer Squash Bread

by Arkansas SNAP-Ed Staff - July 20, 2021



This sweet quick bread makes enough for a crowd. By then end of cooking, you'll have a loaf for you and a friend. If raisins aren't to your liking, try dried cranberries or cherries.

Serves 20







- 3 eggs
- 1½ cup sugar
- ½ cup vegetable oil
- 3 cups zucchini (or squash), grated
- 2 teaspoons vanilla
- 1 ½ cups flour

- 1½ cups whole wheat flour
- 1 teaspoon salt
- 2 teaspoons baking soda
- 1 teaspoon cinnamon
- ½ teaspoon baking powder
- ½ cup raisins (optional)
- 1. Preheat oven to 325 °F and lightly grease and flour two 9x5 loaf pans.
- 2. In a large mixing bowl, beat eggs lightly. Add sugar, oil, zucchini, and vanilla and mix well.
- 3. In a separate bowl, measure dry ingredients and stir to combine. Add raisins if desired.
- 4. Add dry ingredients to the egg mixture. Stir just until all ingredients are moistened.
- 5. Spoon evenly into two loaf pans.
- 6. Bake at 325 °F for 50 minutes. Test for doneness by inserting a toothpick in the center. (Toothpick should come out clean.)
- 7. Allow loaves to cool 5 to 10 minutes, then turn out onto a cooling rack. Slice and serve warm.

Calories 187 Fat 6g Protein 3g Fiber 1g Sodium 254mg Carbohydrate 30g





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