



ZUCCHINI BANANA BREAD



Ingredients

Wet Ingredients

250 ml | 1 cup finely grated zucchini
180 ml | ¾ cup mashed banana (2 medium bananas)
55g | ¼ cup brown sugar, packed
50 g | ¼ cup cup white sugar
112 g | 2 large eggs
4.5 g | 1 tsp vanilla extract

Dry Ingredients

320 g | 2 cups all-purpose flour
8 g | 2 tsp baking powder
3 g | ¼ tsp baking soda
2 g | ½ tsp salt
4 g | 1 tsp cinnamon



Instructions

Servings
6-8

Prep Time
30 mins

Bake Time
50 mins

Total Time
80 mins

1. Preheat the oven to 350° F / 180° C / Gas Mark 4.
2. Line an 8½ x 4½-inch loaf pan with baking parchment, then set aside.
3. Finely grate the zucchini in a large mixing bowl.
4. Mash the bananas until smooth, then add them to the grated zucchini.
5. Mix in the sugar, eggs, and vanilla extract. Stir well to combine.
6. Add the all-purpose flour, baking powder, baking soda, salt, and cinnamon. Mix until the batter is fully combined.
7. Pour the batter into the prepared loaf pan.
8. Bake the loaf for 45-55 minutes, or until a cake tester pulls out clean.
9. Remove the loaf from the oven. Let it rest for 10 minutes in the pan, then remove the loaf from the pan to finish cooling. Once the loaf has cooled, slice and enjoy!