

# *Idiot's Kitchen Recipe – Zucchini Pineapple Bread*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



Ingredients:

- 3 eggs
- 1 cup oil
- 1 cup sugar
- 1 cup brown sugar
- 2 teaspoons vanilla
- 2 cups zucchini, grated
- 1 (8 ounce) can crushed pineapple, drained
- 3 cups flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- ½ teaspoon baking powder
- 1 ½ teaspoons cinnamon
- 1 teaspoon nutmeg
- 1 cup chopped pecans (or walnuts)

Preheat the oven to 350 degrees.

Crack 3 eggs into a large mixing bowl. Whisk to break up the yolks. Add 1 cup oil, 1 cup sugar, 1 cup brown sugar, and 2 teaspoons vanilla. Whisk thoroughly to combine.

In a separate bowl, mix 3 cups flour with 2 teaspoons baking soda, 1 teaspoon salt, ½ teaspoon baking powder, 1 ½ teaspoons cinnamon, and 1 teaspoon nutmeg. Whisk dry ingredients to combine.

Add the wet ingredients to the dry ingredients and stir until mixed only halfway. Add 2 cups of grated zucchini, 8 ounces of drained, crushed pineapple, and 1 cup pecans. Stir to combine but do not over-mix.

Bake in greased and floured loaf pans at 350° for 1 hour or until a skewer inserted into the center of the loaf comes out clean. Cool in the pans for 5 minutes then remove from pans and cool on a baking rack.

Makes 2 loaves.