



Blueberry-Zucchini Bread

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Blueberry-Zucchini Bread



Active time	Total time	Servings	Calories
15 min	85 min	12	461

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

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Ingredients

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3 eggs
Publix Eggs, Large
\$2.49

2 cups shredded zucchini
Zucchini Squash
\$1.45 each (est.)



Blueberry-Zucchini Bread

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— 1 +

1 pint fresh blueberries
Blueberries
\$5.53
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Ingredients you may already have



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+

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1



+

3 cups flour
Pillsbury All Purpose Enriched Bleached Flour
\$2.19
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1 teaspoon salt
Morton Iodized Salt, 26 Ounce
\$1.05
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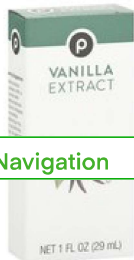
\$1.75
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\$1.05
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— 1 +
1 tablespoon ground cinnamon
Publix Cinnamon, Ground
\$4.41
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+ — 1 +
1 cup vegetable oil
Crisco Oil
\$5.53
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3 tablespoons vanilla extract
Publix Vanilla Extract

2¼ cups sugar
Publix Sugar, Pure Granulated, Extra Fine



Blueberry-Zucchini Bread

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Instructions

- 1 Prepare the ingredients:
 - 3 cups flour
 - 1 teaspoon salt
 - 1 teaspoon baking powder
 - ¼ teaspoon baking soda
 - 1 tablespoon ground cinnamon
 - 3 eggs
 - 1 cup vegetable oil
 - 3 tablespoons vanilla extract
 - 2¼ cups sugar
 - 2 cups shredded zucchini
 - 1 pint fresh blueberries
- 2 Preheat oven to 350°F. Lightly grease 4 mini-loaf pans.
- 3 In a large bowl, combine flour, salt, baking powder, baking soda, and cinnamon. In a separate bowl, beat together eggs, oil, vanilla, and sugar. Stir in flour mixture until well blended. Fold in zucchini, then gently fold in blueberries.
- 4 Pour batter into prepared mini loaf pans. Place the loaf pans on a baking sheet for more stability in and out of the oven.
- 5 Bake 50 minutes, or until a knife inserted into center of a loaf comes out clean. Cool 20 minutes in pans, then turn out onto wire racks to cool completely.

Nutrition info

Fiber	2 g	0%
Carbohydrate Total	67 g	22%
Calories	461 kcal	0%
Protein	5 g	10%
Sodium	281 mg	12%
Cholesterol	53 mg	18%
Saturated Fat	303 g	1515%
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Total Fat	19 g	29%

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 75 min

 30 min

 35 min

 90 min