

A Recipe From *tikkido*

Crumb Topped Zucchini Bread

<http://tikkido.com/blog/crumb-topped-zucchini-bread-recipe>

Ingredients:

- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 3 teaspoons cinnamon
- 3 eggs
- 1 cup oil
- 1 cup sugar
- 1 cup brown sugar
- 2 teaspoons vanilla
- 4 cups grated zucchini

Crumb Topping Ingredients:

- 1/3 cup brown sugar
- 1/3 cup sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/8 teaspoon salt
- 1/2 cup butter, melted
- 1 3/4 cups flour



Instructions:

1. Combine all crumb topping ingredients. Press down firmly, and let the mixture cool in the fridge. Break by hand into large crumbs once the mixture has cooled and firmed.
2. Grease 2 bread pans, and preheat oven to 325.
3. Beat oil, sugar, eggs, and vanilla together with a mixer. Add zucchini and mix to combine. Add the dry ingredients, and mix just until combined and a batter is formed.
4. Divide the batter between the two bread pans, and bake (untopped) for 15 minutes. Add the crumb topping after 15 minutes of baking, and return to oven for another 45-50 minutes of baking, or until a tester comes out of the center of the bread clean.
5. Let cool completely in pan before removing and slicing.