

## Cream Cheese-Swirled Zucchini Bread

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Prep time: 20 mins    Cook time: 60 mins    Total time: 1 hour 20 mins

Serves: 2 loaves

### Ingredients

#### Zucchini Bread

- 2 cups white sugar
- 1 cup vegetable oil
- 3 large eggs
- 1 teaspoon vanilla
- 2 cups shredded zucchini
- 3 cups flour
- 1 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1 teaspoon salt
- 2-3 teaspoons cinnamon

#### Cream Cheese Swirl

- 1 (8 ounce) package cream cheese, at room temperature
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 cup white sugar

### Instructions

1. Lightly grease and flour two bread pans and set aside.
2. Preheat the oven to 350 degrees F. Beat the sugar and eggs until well incorporated. Add in the oil and mix well.
3. In a separate bowl combine the flour, baking soda, baking powder, salt and cinnamon. Add cinnamon to taste preference - if you are a big fan do 3 teaspoons and less if you like it less.
4. Slowly add the dry ingredients to the wet ingredients and beat until just combined. Over-beating or over stirring will result in a denser bread.
5. Stir in the shredded zucchini and vanilla.
6. In a separate bowl, combine all of the ingredients for the cream cheese swirl. Beat until smooth and creamy.
7. Pour enough batter just to cover the bottom of both pans. Then pour about 1/4 of the cream cheese mixture into each pan so you will use 1/2 of the cream cheese mixture.
8. Cover with a little more batter, then the remaining cream cheese into each bread pan. Use the remaining batter to cover the cream cheese mixture.
9. Both bread pans should be about 3/4ths the way full.
10. Bake for 55-60 minutes or until a toothpick comes out clean when inserted into the center.
11. Allow to cool for about 5-10 minutes and then remove from the pan and allow to continue to cool or eat it while it's hot!

Recipe by Chelsea's Messy Apron at <http://www.chelseasmessyapron.com/cream-cheese-swirled-zucchini-bread/>