



RECIPES > BREAD > QUICK BREAD RECIPES

Green Tomato Bread

★★★★★ 4.8 (115) | 102 REVIEWS

I grew up thinking that this was zucchini bread...ha! Once I found out it was actually green tomatoes, I was a little weirded out, but still went back for more. An excellent way to use up those green tomatoes in a very tasty bread.

Recipe by **I'm nuts too**

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**Prep Time:**

20 mins

Cook Time:

1 hrs

Additional Time:

10 mins

Total Time:

1 hrs 30 mins

Servings:

20

Yield:

2 9x5-inch loaves

[Jump to Nutrition Facts](#)

Ingredients

2 cups finely diced green tomatoes

2 cups white sugar 

1 ½ cups chopped walnuts

1 cup canola oil

2 eggs

1 tablespoon vanilla extract

1 teaspoon salt

3 cups all-purpose flour

1 tablespoon ground cinnamon 

1 teaspoon baking soda

¼ teaspoon baking powder





< **Fred Meyer**



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Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9x5-inch loaf pans.

Step 2

Mix tomatoes, sugar, walnuts, canola oil, eggs, vanilla extract, and salt together in a large bowl until well blended. Mix flour, cinnamon, baking soda, and baking powder together in a separate bowl; stir into egg mixture until just blended. Spoon batter into prepared loaf pans.



comes out clean, about 1 hour. Let cool in the pans for about 10 minutes before transferring loaves to wire racks to cool completely.



I MADE IT

PRINT 

Nutrition Facts (per serving)

316

Calories

18g

Fat

37g

Carbs

4g

Protein



Reviews (102)

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What do you think of this recipe? Share your experience to help others.

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Lynne

09/29/2022

Great receipe, I'll make it again. I made one change, because I didn't have enough walnuts I put 3/4 of a cup each of walnuts and dark chocolate chips. Very tasty!

ZanyMom

08/27/2022

This is so good. Have made 10 loaves and given to neighbors and everyone has enjoyed and asked for the recipes. Make with whole grain flour and unrefined sugar. Add applesauce and 1/2 the oil and one egg. Still really good.



Allrecipes Member

08/24/2022

Excellent recipe! I had so many green tomatoes and found this recipe. I would have never imagined making bread with green tomatoes! I followed the recipe with just one change, I used 1.5 cups white sugar 1/2 cup brown sugar because I was running out of sugar. I used greener and firmer tomatoes. This recipe is so good I'm dicing and freezing 2 cup portions with my food saver so I won't have to wait until next year to make more! This recipe is a huge hit, and every bit as good as zucchini bread! I did not have any issues with this recipe at all and it was really moist This will be my go to recipe every year to come

Allrecipes Member

08/23/2022

It took me 2 days to talk myself into trying to make this bread with green tomatoes (the thought of making bread with green tomatoes wasn't too appealing) I read the reviews before trying this recipe and reduced the sugar by 1/2 cup and used 1/2 cup applesauce for 1/2 the oil...it was really good but then I FOLLOWED THE RECIPE just like it was written and it was AMAZING!! A definite keeper, all of my family and neighbors love it too! I would use only the hard green tomatoes instead of ones that start getting the gel like around the seeds as they ripen. The recipe is excellent as written.

mindyrathbun

11/10/2021

So delicious! I will make this recipe again and again!

Tobreth Hansen



I didn't use nuts and did not oil and fat butter - but it is just OK

f7linda

10/06/2021

I love using up everything in our garden at the end of season and stumbled onto this bread! Well this bread has surprised all my Senior Friends as well as the Construction Crew where my son is employed!!! They can't wait til October when the garden is pulled up! ??????

DiamondLil

09/26/2021

I make this exact recipe, but I have always used 1 tsp, not tbsp of vanilla. I find that the batter is very thick and dry even though the tomatoes will release some liquid. I add 1/4 to 1/2 cup milk to the batter and have excellent results. I add enough milk so the batter is not dry, but still somewhat thick.

Elizabeth Stepnowski

06/25/2021

I made this with 3 heaping cups of finely diced tomatoes, because I had many to use up! Turned out great :)

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★★★★☆ 36 Ratings



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★★★★☆ 138 Ratings



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Cantaloupe Bread with Praline Glaze



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77 Ratings



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20 Ratings



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5 Ratings



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540 Ratings



19 Ratings



PUMPKIN BREAD RECIPES

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Pumpkin-Pecan Bread



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