

Zucchini Bread

Ingredients

- 3 cups zucchini, shredded
- 1 ^{2/3} cups sugar
- ^{2/3} cup vegetable oil
- 2 tsp vanilla
- 4 large eggs
- 3 cups flour
- 2 tsp baking soda
- 1 tsp salt
- 1 tsp ground cinnamon
- ^{1/2} tsp ground cloves
- ^{1/2} tsp baking powder
- ^{1/2} cup walnuts, coarsely chopped
- ^{1/2} cup golden raisins

Directions

1. Preheat oven to 350 o F. Move oven racks to low, so that tops of pans will be in middle oven. Grease two 8-inch loaf pans.
2. In a large bowl, beat together zucchini, sugar, oil, vanilla, and eggs.
3. Add in flour 1 cup at a time. then mix in remaining ingredients, except for nuts and raisins. Fold in nuts and raisins with a wooden spoon.
4. Pour into pans. Bake for 50-60 minutes, until toothpick comes out clean.
5. Cool 10 minutes, loosen sides, flip to release. Cool on

wire rack before wrapping.

Handling & Storage

A summer variety, zucchini should be firm, shiny, and have slightly prickly skin. Look for zucchini that is no more than 2 inches in diameter and free of blemishes.

Nutritional Information

Calories: 307

Total Fat: 13 g

Saturated Fat: 2.4 g

Trans Fat: 0.0 g

Cholesterol: 27 mg

Sodium: 329 mg

Total Carbohydrates: 44.3 g

Dietary Fiber: 1.6 g

Sugars: 24.4 g

Protein: 5.5 g

Serves: 16