

FANTASTIC ZUCCHINI BREAD

Makes 2 loaves... OR... 24 muffins... OR... 1 loaf and 12 muffins

Ingredients

- 3 eggs
- 2 c. brown sugar
- 1 c. oil or unsweetened applesauce
- 2 c. raw zucchini, grated
- 3 c. flour
- 2 tsp. baking soda
- 1/4 tsp. baking powder
- 1 tsp. salt
- 1 tbsp. cinnamon
- 1 1/2 c. chopped walnuts (optional)

Directions

1. Pre-heat oven to 350 degrees.
2. Combine all the “wet” ingredients *and the brown sugar* in a large bowl, and combine all the dry ingredients in another bowl.
3. Slowly add the dry to the wet, stirring well after each addition.
4. Add chopped walnuts, if desired.
5. Pour into two greased loaf pans.
6. Bake loaves for approximately one hour. I begin checking for done-ness with a toothpick at about 45 minutes, and will sometimes cover the loaves with foil to keep them from browning too much while the center finishes cooking. Bake muffins for about 20 minutes, or until inserted toothpick comes out clean.

Recipe from: <http://growpickeat.wordpress.com/2011/07/25/fantastic-zucchini-bread/>