

Zucchini Bread (Cranberry Bread/ Pumpkin Bread)

Ingredients

- 3 cups Shredded zucchini (2-3 medium)
- 1 2/3 cups sugar (or splenda)
- 2/3 cup vegetable oil (canola oil)
- 2 tsps vanilla
- 4 large eggs
- 3 cups all-purpose or whole wheat flour (2 cups wheat/1 cup white)
- 2 tsps baking soda
- 1 tsp salt
- 1 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/2 tsp baking powder
- 1/2 cup Coarsely chopped nuts
- 1/2 cup raisins (if desired (boil in 1/2 cup water and add juice))

Summary

Yield: 2

Prep Time: 5 minutes

Category: Breads

Instructions

1. Move oven rack to low position so that tops of pans will be in center of oven. Heat oven to 350 degrees. Grease bottoms only of 2 loaf pans, 8 1/2 x 4 1/2 x 2 1/2 inches, or 1 loaf pan, 9 x 5 x 3 inches, with shortening.

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2. Mix zucchini, sugar, oil, vanilla and eggs in large bowl. Stir in remaining ingredients except nuts and raisins. Stir in nuts and raisins. Divide batter evenly between pans.

3. Bake 8-inch loaves 50-60 minutes, 9-inch loaf 1 hour 10 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes in pans on wire rack.

4. Loosen sides of loaves from pans; remove from pans and place top side up on wire rack. Cool completely, about 2 hours, before slicing. Wrap tightly and store at room temperature up to 4 days, or refrigerate up to 10 days.

*if using self-rising flour, omit baking soda, salt and baking powder.

Notes

Cranberry Bread

Omit zucchini, cinnamon, cloves and raisins. Stir in 1/2 cup milk and 2 teaspoons grated orange peel with the oil. Stir 3 cups fresh or frozen (thawed and drained) cranberries into batter. Bake 1 hour to 1 hour 10 minutes.

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Pumpkin Bread

Substitute 1 can (15 ounces) pumpkin (not pumpkin pie mix) for the zucchini.