

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.
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.

Pumpkin Bread

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