



# Zucchini Bread

Prep time: 15 min | Bake time: 50 min | Serves: 16

Preheat oven to 350°. Grease the bottom and 1/2" up the sides of an 8" loaf pan, set aside.

In a medium bowl combine the flour, cinnamon, baking soda, salt, baking powder and nutmeg. Make a well in the center of the flour mixture, set aside.

In another medium bowl combine egg, sugar, zucchini and oil. Add this mixture to the flour mixture and stir until just moistened (batter should be lumpy). Fold in nuts. Spoon into pan and bake for 50 to 55 minutes or until toothpick inserted in center comes out clean.

Cool in the pan on a wire rack for about 10 minutes, remove from pan and cool completely. Wrap and store overnight before slicing.

This recipe also works for apple bread, just substitute 1 1/2 cups finely shredded, peeled apple for the zucchini. Great for using those apples from fall apple picking!

## INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 teaspoon baking powder
- 1/4 teaspoon ground nutmeg
- 1 egg, beaten
- 1 cup sugar (I use Splenda)
- 1 cup finely shredded, unpeeled zucchini
- 1/4 cup cooking oil
- 1/2 chopped walnuts/pecans (optional)