Zucchini Bread

Yield: 16 Servings

INGREDIENTS

3 egg
1 cup sugar
1/4 cup vegetable oil
2 cups zucchini (grated)
1 teaspoon vanilla
1 1/2 cup flour (all purpose)
1 1/2 cup whole wheat flour
1 teaspoon salt
2 teaspoons baking soda
2 teaspoons cinnamon
1/2 teaspoon baking powder
1/2 cup raisins

INSTRUCTIONS

1. Preheat oven to 325 degrees and lightly grease and flour a 9 x 5 loaf pan.
2. In a large mixing bowl, beat eggs lightly. Add sugar, oil, zucchini, and vanilla and beat.
3. In a separate bowl, measure dry ingredients and stir to combine. Add raisins.
4. Add dry ingredients to the egg mixture. Stir just until all ingredients are moistened.
5. Spoon into loaf pan.
6. Bake at 325 degrees for 50 minutes. Test for doneness by inserting a toothpick in the center. It should come out dry.
7. Allow loaf to cool 5 to 10 minutes before turning out onto a cooling rack.
8. Serve warm or allow to cool before slicing.

NOTES

Serving Size: 1 slice

Nutrition Facts per Serving:
- Calories 190
- Total fat 5g
- Saturated fat 1g
- Sodium 330mg
- Protein 4g

Source: SNAP-Ed Connection