

Zucchini Bread

Serve this bread toasted and with a smear of softened cream cheese for breakfast. The bread can be frozen up to 3 months.

- 3/4 cup vegetable oil
- 1 1/4 cups sugar
- 3 eggs, beaten
- 1 3/4 cups shredded unpeeled zucchini (do not drain)
- 2 cups all-purpose flour
- 1 1/4 teaspoons baking soda
- 2 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon



1. Preheat oven to 325F. Spray a 9 x-5-inch loaf pan with cooking spray and dust with flour.
2. Combine oil, sugar, eggs and zucchini in a large bowl. Combine remaining ingredients in a separate bowl; gradually add to zucchini mixture. Beat 3 minutes with mixer on medium speed. Scrape batter into prepared pan. Bake 1 hour, or until inserted knife comes out clean. Serves 10.

Per (1/2-inch) slice: 170 calories, 10g fat, 35mg chol., 3g prot., 21g carbs., 0g fiber, 310mg sodium.

**For a cream of zucchini
soup recipe, go to
relishmag.com/zucchini**