

Zucchini Bread

yield: 2 loaves or 18 large muffins

Ingredients:

2 eggs
1 cup oil
1 ½ cup brown sugar
2 cups flour
¾ cup wheat germ, wheat bran or oat bran
1 tablespoon baking powder
½ teaspoon salt
1 teaspoon vanilla
1 teaspoon cinnamon
2 ½ cups grated zucchini
1 cup chopped nuts or raisins (optional)

Directions:

Preheat oven to 325° F.

Beat together eggs, oil and sugar in a large bowl.

Add flour, wheat germ, baking powder, vanilla and cinnamon; mix until all dry ingredients are moistened.

Fold in zucchini and nuts (optional).

Grease two loaf pans or muffin tins.

Spoon mixture into pans.

Bake loaves for about 1 hour, and muffins for 25-30 minutes until golden brown.

Enjoy!

