

SPICED ZUCCHINI BREAD WITH PINEAPPLE

Marylea Gazette

March 2, 2012

- 3 cups All Purpose flour
- 2 teaspoons Baking Soda
- 1 teaspoon Salt
- ½ teaspoon Baking Powder
- 1½ teaspoons Cinnamon
- ¾ cup Walnuts
- 3 large eggs (or substitute eggbeaters)
- 2 cups Sugar
- 1 cup vegetable oil (or substitute canola oil)
- 2 teaspoons Vanilla extract
- 2 cups Zucchini, shredded
- 1 8-ounce can crushed Pineapple

Combine flour, soda, salt baking powder, cinnamon and nuts; set aside. Beat eggs lightly in a large mixing bowl. Add sugar, oil and vanilla; beat until creamy. Stir in zucchini and pineapple. Add dry ingredients, stirring only until they are moistened. Spoon batter into 2 well-greased and floured 9" X 5" X 3" loaf pans. Bake at 350° for 1 hour or until done. Cool 10 minutes before removing from pans. Turn out on wire racks. Cool completely. 20 Servings / Serving size: 1 slice (1/10th loaf)

Variations: Add 1 Cup Currants with the nuts

Add ½ Cup raisins with the nuts

Substitute fruit cocktail for the pineapple

Beat 1 tsp lemon flavoring with the eggs and oil. Add ¾ teaspoon nutmeg with the cinnamon.

Fold in 1 Cup raisins and 1 cup shelled sunflower seeds after adding the zucchini