

# Zucchini Bread



## INGREDIENTS

### Original recipe

- 3 cups grated zucchini (about 600g)
- 3 eggs
- 1 cup oil
- 2 cups brown sugar
- 3 tsp vanilla
- 3 cups flour
- 3 tsp baking soda
- 1/2 tsp baking powder
- 1 tsp salt
- 3 tsp cinnamon
- 1/2 cup nuts, choc chips, raisins (optional)

Makes enough for two loaf pans.

### Modifications

- Replace 1/2 cup oil with 1/2 cup applesauce
- Reduce sugar to 1 1/2 cups
- Replace 1 cup of flour with spelt/oat/wholewheat/bran flour

## INSTRUCTIONS

1. Grease and flour 2 loaf pans
2. Grate zucchini and place in colander.
3. Beat oil and eggs together.
4. Squeeze liquid out of zucchini.
5. Mix all ingredients together.
6. Pour into pans.
7. Bake at 180° for 40-50 min until done - check with knife inserted in center.
8. Let cool. Enjoy plain or spread with butter.

