

Zucchini Bread

3 eggs

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ cup vegetable oil

1½ cups grated zucchini (may use a combination of grated zucchini and carrot)

2½ teaspoons ground cinnamon

2 teaspoons vanilla

2 cups baking mix (like Bisquick or Jiffy)

1 cup fresh or frozen cranberries, cut in half or 1 cup raisins (optional)

$\frac{1}{2}$ cup chopped walnuts (optional)

1. Heat oven to 350°F. Grease bottom of 9" x 5" x 3" bread pan.
2. Mix eggs sugar, oil, zucchini, cinnamon and vanilla in large bowl.
3. Gently stir in baking mix. Do not over mix. Batter will be slightly lumpy.
4. Fold in cranberries or raisins and chopped nuts.
5. Pour into bread pan.
6. Bake for 50-55 minutes or until toothpick inserted into center of bread comes out clean. Cool for 10 minutes. Loosen bread from sides of pan. Remove from pan. Cool completely before slicing.



Prepared by Eau Claire County Wisconsin Nutrition Education Program (WNEP). WNEP education is supported by the USDA Food Stamp Program, UW-Extension, FoodShare Wisconsin, and local partners. In Wisconsin, FoodShare can help provide a healthy diet. To find out more about FoodShare, call 715/839-2300. An EEO/Affirmative Action employer, UW-Extension provides equal opportunities in employment and programming, including Title IX and ADA requirements.