

Zucchini Loaf

Recipe Type: Snack

Serves: 16

Prep Time: 15 minutes

Cooking Time: 50 minutes

C means cup **T** means tablespoon **t** means teaspoon **oz** means ounce

What you need:

- 3 eggs, lightly beat
- ½ C sugar
- ¼ C vegetable oil
- 2 C zucchini, grated
- 1 t vanilla
- 1½ C all-purpose flour
- 1½ C whole wheat flour
- ½ t salt
- 2 t baking soda
- 2 t cinnamon
- ½ t baking powder
- ½ C raisins (optional)

What to do:

1. Preheat the oven to 325°F.
2. Wash your hands.
3. Lightly grease a 9x5 in. bread loaf pan.
4. Mix the eggs, sugar, oil, zucchini, and vanilla in a bowl.
5. Mix the two flours, salt, baking soda, cinnamon, baking powder, and raisins in another bowl.
6. Combine the dry ingredients with the wet ingredients and mix well.
7. Pour the mixture into the bread pan.
8. Bake for 50 minutes. Place a toothpick in the center of the bread and make sure it comes out dry.
9. Let the bread cool for 5–10 minutes before serving.
10. Enjoy!



This is a picture of 1 serving.

Contains Egg and Wheat

Nutrition Facts	
16 servings per container	
Serving size	1 Slice (65g)
Amount per serving	
Calories	170
% Daily Value*	
Total Fat 4.5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 250mg	11%
Total Carbohydrate 30g	11%
Dietary Fiber 2g	7%
Total Sugars 11g	
Includes 6g Added Sugars	12%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 39mg	4%
Iron 1mg	6%
Potassium 160mg	4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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