



## Zucchini Bread

### INGREDIENTS:

- 1 ½ cups flour
- 2 teaspoons cinnamon
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 ½ cups zucchini or summer squash, shredded
- 2 eggs, well-beaten
- ¾ cup sugar
- ½ cup vegetable oil
- 2 teaspoons vanilla extract

### DIRECTIONS:

1. Preheat oven to 350 degrees F.
2. Mix flour, cinnamon, baking powder and baking soda together.
3. Combine eggs, sugar, oil and vanilla. Beat about 3 minutes. Stir in squash.
4. Add dry ingredients. Mix just until dry ingredients are moistened.
5. Pour into well-greased loaf pan. Bake 40 minutes or until toothpick put in center of loaf comes out clean.

**Source:** *Cooking with Extension Cookbook* | **Yield:** 12 servings; Calories 160; total fat 1g; saturated fat 1.5g; cholesterol 30mg; sodium 105mg, total carbohydrate 13g; protein 3g; calcium 890mg; iron 10mg; potassium 1020mg