Zucchini Bread

Prep Time: 10 minutes

Cook Time: 40-55 minutes

- 1 cup white sugar (or ½ cup of a sugar substitute)
- 1 cup brown sugar (or ½ cup of a sugar substitute)
- 3 eggs
- 1 cup vegetable oil (or sub applesauce for ½ the oil)
- 3 teaspoons vanilla extract
- 3 cups all-purpose flour (or ½ cup of whole wheat flour)
- 1 tsp nutmeg
- 3 teaspoons ground cinnamon
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 ½ cups grated zucchini

1. Grease two 8x4 in. bread pans, and preheat the oven to 325° F.
2. Assemble your ingredients. Mix flour, salt, baking powder, soda, nutmeg and cinnamon together in a bowl.
3. Beat eggs, oil, vanilla, and sugar together in a large bowl.
4. Add dry ingredients to the egg mixture and stir until combined.
5. Grate zucchini. Stir into the mixture until well combined. Pour batter into prepared pans.
6. Bake for 40 to 60 minutes, or until tester inserted in the center comes out clean. Large sized loaves take up to 55 minutes.
7. Cool in pan on rack for 20 minutes. Remove bread from pan, and completely cool.