



Our Common Table



Zucchini Bread for Miss Molly

- 3 eggs
- 3/4 cup granulated sugar
- 1/2 cup vegetable oil
- 2 cups firmly packed grated zucchini
- 1 tablespoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 1/2 cups whole wheat flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/2 teaspoon double-acting baking powder
- 1 tablespoon ground cinnamon
- 1 cup coarsely chopped walnuts or pecans
- 1/4 cup raisins



Zucchini Bread for Miss Molly

Ingredients

- 3 eggs
- 3/4 cup granulated sugar
- 1/2 cup vegetable oil
- 2 cups firmly packed grated zucchini
- 1 tablespoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 1/2 cups whole wheat flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/2 teaspoon double-acting baking powder
- 1 tablespoon ground cinnamon
- 1 cup chopped walnuts/ pecans
- 1/4 cup raisins

Directions

- 1 | Preheat the oven to 350* F
- 2 | In a bowl, beat the eggs until light and foamy. Add the sugar, oil, zucchini, and vanilla and mix lightly but well. In another bowl, combine the flours, salt, soda, baking powder, and cinnamon and add to the egg-zucchini mixture. Stir until well blended, but do not overmix. Fold in the nuts and raisins, and pour the batter into two 8 x 4 x 2 1/2 inch greased loaf pans.
- 3 | Bake in a preheated oven for 1 hour. Cool on a rack.

