Zucchini Bread
Serving Size: 1 slice
Yield: 16 servings

Ingredients:

3 eggs
1 Large zucchini (2 cups grated)
1 cup sugar
1/4 cup vegetable oil
1 teaspoon vanilla
1 1/2 cups all purpose flour
1 1/2 cups whole wheat flour
1 teaspoon salt
2 teaspoons baking soda
2 teaspoons cinnamon
1/2 teaspoon baking powder

Instructions:

1. Lightly grease and flour a 9 x 5 loaf pan.
2. Grate zucchini.
3. In a large mixing bowl, beat eggs lightly. Add sugar, oil, 2 cups grated zucchini, and vanilla and beat.
4. In a separate bowl, measure dry ingredients and stir to combine. Add chocolate chips, if desired.
5. Add dry ingredients to the egg mixture. Stir just until all ingredients are moistened.
6. Spoon into loaf pan.
7. Bake at 325 degrees for 50 minutes. Test for doneness by inserting a toothpick in the center. It should come out dry.
8. Allow loaf to cool 5 to 10 minutes before turning out onto a cooling rack.
9. Serve warm or allow to cool before slicing.

Adapted from: Favorite Recipes for Family Meals; Washington State University Extension