Zucchini Nut Bread
From – moosewoodcookbooks.com

1 cup vegetable oil
1 cup brown sugar
3 eggs
1 Tbsp vanilla
2 cups grated zucchini
1 ½ cup whole wheat pastry flour
1 ½ cups unbleached white flour
1 tsp cinnamon
1 tsp salt
1 tsp baking powder
½ tsp baking soda
1 cup coarsely chopped walnuts
1 cup raisins

• Preheat oven to 325F.
• Oil two 5 x 9 inch loaf pans.
• In a large mixing bowl, combine the oil and brown sugar.
• Add the eggs, one at a time, beating after each addition.
• Stir in the vanilla and zucchini.
• In a smaller bowl, sift together the flours, cinnamon, salt, baking powder, and baking soda.
• Stir the dry ingredients into the oil and egg mixture until just moistened.
• Fold in the raisins and walnuts.
• Spoon batter into the prepared loaf pans.
• Bake for about 1 hour, until a knife inserted into the center comes out clean.

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