

Herbal Legacy Recipes

Zucchini Nut Bread

Ingredients:

- *3 Eggs or 1/2 cup to 3/4 cup Applesauce
- *1 cup Canola oil
- *1 cup Sucanut
- *1 cup Honey
- *2 cups grated Zucchini
- *3 tsp. Vanilla
- *3 cup Flour
- *1 tsp. Salt
- *1 tsp. Baking Soda
- *3 tsp. Cinnamon
- *1/2 tsp. Cloves
- *1/2 tsp. Nutmeg
- *1/4 tsp. Baking Powder
- *1 cup Chopped Walnuts

Directions:

In large mixing bowl combine eggs (or applesauce), oil, sugar, honey, zucchini, & vanilla. Beat until well blended. Add dry ingredients to creamed mixture. Mix until smooth. Stir in nuts.

Pour into greased loaf pans & bake at 325 for 1 hour or until done.

Makes 2 loaves

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