Zucchini Bread

Prep Time:	20	Ready In:	40
Cook Time:	20	Servings:	12

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Ingredients

- 3 Cup grated fresh or frozen zucchini. (If using frozen be sure to drain moisture.)
- 2/3 Cup vegetable oil
- 1 1/3 Cup Sugar
- 2 eggs beaten
- 2 tsp vanilla
- 2 tsp baking soda
- 1/2 tsp salt
- 3 Cup flour
- 2 tsp cinnamon
- 1 tsp nutmeg
- 0 optional ingredients include walnuts or raisins

Directions

1. You will need to preheat the oven to 350 degrees. You don't need a mixer for this recipe. Blend sugar, eggs, and vanilla. Stir in zucchini (don’t use a beater) Stir in dry ingredients. Stir in optional ingredients.
2. Use cupcake holders or coat each muffin cup with vegetable oil. Bake for 25 to 30 minutes or until muffins are golden brown.
3. Omit the cinnamon and nutmeg spices if you want to add dried apricots, golden raisins or sunflower seeds from your food storage.