

# Zucchini Bread

Prep Time: 20      Ready In: 40

Cook Time: 20      Servings: 12

**E-FoodStorage.com**

---

## 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.