

RECIPE for

TWO LOAF ZUCCHINI BREAD

from the kitchen of

Jean Felice Eilbert

2 c. sugar	2 t. cinamon
1/2 c. oil light-brown sugar	1 c. walnuts or pecan, chopped
1 c. oil	1/2 c. white flour
3 eggs	1/2 c. whole wheat flour
1 tsp. almond extract	1 1/2 t. baking soda
	2 cups grated zucchini
	1/2 cup milk
	optional: 1 c. raisins, 1 t. nutmeg

Preheat oven to 350°. Mix together
sugars + oil. Add eggs + beat in extract,
Stir in everything else, zucchini + nuts
_(over)



(and raisins, if adding them) last, Pour into
2 greased loaf pans + bake at 350° for
1 hour 15 minutes. Remove from pans while
still hot. Cool on a wire rack.