Zucchini Bread

Makes two loaves or one bundt cake (16-20 servings)

3 eggs

1 C. sugar

1 C. palm oil or coconut oil, melted and cooled slightly

2 C. raw zucchini, grated

1 T. vanilla extract

1 ½ C. all-purpose flour

1 ½ C. whole wheat flour

1 tsp each salt, baking soda

¼ tsp baking powder

3 tsp. cinnamon

1 C. walnuts, chopped

Powdered sugar, optional for dusting

Preheat oven to 350 degrees F. Whisk eggs until light and foamy; Add sugar, oil, vanilla and zucchini to the eggs. Mix lightly but well.

Whisk together flour, salt, baking soda, baking powder and cinnamon in a separate bowl. Add flour mixture to the egg-zucchini mixture. Stir until blended but do not over-mix. Gently fold in nuts.

Pour into one greased bundt pan or two greased 9 by 5 loaf pans. Ovens vary. Bake 35-45 minutes for Bundt and 40-60 minutes for loaves.

Bread is done when toothpick or cake tester inserted in center comes out clean. Cool on a wire rack. Remove bread from pan after it's cooled 15-20 minutes.

Sprinkle/dust with powdered sugar.