

## Zucchini Bread:

3/4 cup vegetable oil  
1 3/4 cups sugar  
3 eggs, beaten  
1 3/4 cups shredded unpeeled zucchini, do not drain  
2 cups all purpose flour  
1 1/4 teaspoons baking soda  
2 1/2 teaspoons baking powder  
1 teaspoon salt  
1 teaspoon cinnamon

1. Preheat oven to 325 degrees. Spray a 9 x 5 inch loaf pan with cooking spray and dust with flour.
2. Combine oil, sugar, eggs and zucchini in a large bowl. Combine remaining ingredients in a separate bowl, gradually add to zucchini mixture. Beat 3 minutes with mixer on medium speed. Scrape batter into prepared pan. Bake 1 hour, or until inserted knife comes out clean. Serves 10.

I add either nuts or raisins.

Hints:

Grate zucchini and place in freezer bags. I measure 2 cups per bag. This way I have zucchini in the freezer for when I want to bake a loaf of bread.

Cook the squash and also do the same. Place 2 cups in freezer bags. Use with pumpkin pies, or in soups to add flavor.

This way none of the produce is wasted. Hope you enjoy. Julie S