

Anna's Zucchini Pumpkin Bread

Ingredients

(Makes two loaves)

- 3 eggs, beaten
- 2 cups sugar
- 1 cup vegetable oil
- 1 cup solid pack pumpkin
- 2 tsp vanilla
- 2 cups grated zucchini
- 3 cups flour
- 1 tsp baking soda
- 1 tsp salt
- 1/2 tsp baking powder
- 3 tsp cinnamon
- Optional: Nuts and/or raisins if desired

Instructions

1. Preheat the oven to 350 degrees.
2. Use a potato peeler to remove outer layer of zucchini, then cut into 1-inch chunks for grating. Use a food processor to grate into small slivers.
3. Add grated zucchini and all other ingredients into a bowl. Use a mixer until well blended.
4. Pour into greased and floured bread pan.
5. Bake about an hour at 350 degrees. Use a toothpick to determine if bread is fully cooked. Remove from oven.
6. Once cooled, flip bread onto saran wrap to finish cooling.

Enjoy!!!