

ZUCCHINI BREAD (MUFFINS)

We served these at the Open House and had several requests for the recipe.

3 tablespoons butter	2 teaspoons baking soda
3 eggs	1 teaspoon baking powder
1 ½ cups oil (I use grape seed oil)	1 teaspoon salt
1 ½ cups granulated sugar	1 teaspoon ground cinnamon
1 teaspoon vanilla	1 teaspoon ground cloves
2 cups grated unpeeled zucchini	1 cup chopped nuts
2 cups unbleached all-purpose flour	

Preheat oven at 350 degrees. Butter 9X5 loaf pan or muffin tins.

Beat eggs, oil, sugar, and vanilla until light and thick. Fold zucchini into oil mixture.

Sift dry ingredients together. Stir in zucchini mixture until just blended. Fold in walnuts.

Pour batter into the buttered loaf pan or muffins tins. Bake on middle rack of the oven for 1 hour and 15 minutes for the loaf and about 20 minutes for the muffins, depending on the size of the muffin tins. Check middle with tooth pick to make sure that it is baked through.

Cool slightly, remove from pans, and cool completely on a rack. This makes a very light and moist product.

BANANA NUT BREAD (MUFFINS)

8 tablespoons butter at room temperature	¾ cup granulated sugar
3 eggs	1 cup unbleached all-purpose flour
1 teaspoon baking soda	½ teaspoon salt
1 cup whole wheat flour	3 ripe bananas, mashed
1 teaspoon vanilla	½ cup chopped walnuts

Preheat oven at 350 degrees. Grease 9X5 loaf pan or muffin tins.

Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition.

Sift all-purpose flour, baking soda, and salt together, stir in whole wheat flour and add to creamed mixture, mixing well.

Fold in mashed bananas, vanilla and walnuts.

Pour mixture into the prepared pan. Bake for 50 to 60 minutes (10 to 15 minutes for muffins), or until cake tester inserted in the center comes out clean. Cool in pan for 10 minutes, then on rack.