Carrot and Zucchini Bread

From – Enova Oil advertisement

¾ cup light brown sugar
2 eggs, beaten slightly (or 4 egg whites)
6 Tbsp canola oil
1 ½ cups all-purpose flour
2 tsp baking powder
½ tsp baking soda
¼ tsp salt
½ cup grated carrots
1 ¾ cup grated zucchini
½ cup golden raisins

- Preheat oven to 350 degrees.
- Grease and flour 8" x 3" loaf pan. Cover bottom with parchment paper.
- In a medium bowl, combine the brown sugar, eggs and oil. Mix well.
- Sift the dry ingredients into a large bowl.
- Gently stir the egg mixture into the dry ingredients.
- Fold the carrots, zucchini and raisins into the above mixture.
- Pour the mixture into the loaf pan and bake for about 50 minutes, or until a cake tester comes out clean.
- Remove from the oven to a wire rack. Allow to cool for 5 minutes.
- Remove from pan and return to wire rack until completely cooled.

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