

# Zucchini Nut Bread

From – *moosewoodcookbooks.com*

1 cup vegetable oil  
1 cup brown sugar  
3 eggs  
1 Tbsp vanilla  
2 cups grated zucchini  
1 ½ cup whole wheat pastry flour  
1 ½ cups unbleached white flour  
1 tsp cinnamon  
1 tsp salt  
1 tsp baking powder  
½ tsp baking soda  
1 cup coarsely chopped walnuts  
1 cup raisins

- Preheat oven to 325F.
- Oil two 5 x 9 inch loaf pans.
- In a large mixing bowl, combine the oil and brown sugar.
- Add the eggs, one at a time, beating after each addition.
- Stir in the vanilla and zucchini.
- In a smaller bowl, sift together the flours, cinnamon, salt, baking powder, and baking soda.
- Stir the dry ingredients into the oil and egg mixture until just moistened.
- Fold in the raisins and walnuts.
- Spoon batter into the prepared loaf pans.
- Bake for about 1 hour, until a knife inserted into the center comes out clean.



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