

Whole-wheat Zucchini Bread

3 C. grated zucchini
¾ C. oil
1 C. sugar
3 eggs
1 teas. vanilla
1 ½ C. whole-wheat flour
1 ½ C. all-purpose flour
1 ½ teas. baking powder
1 teas. baking soda
1 teas. salt
2 teas. cinnamon
2 teas. ground ginger
1 C. raisins
1 C. chopped nuts (optional)

1. Preheat oven to 350°.
2. Combine oil and sugar in bowl and beat with mixer until smooth and creamy.
3. Beat in each egg separately so that mixture remains creamy.
4. Stir in vanilla and grated zucchini.
5. Sift together flours, baking powder and soda, salt, and spices. Hint: use a sieve – then it's easy.
6. Stir dry mixture into wet ingredients until just moistened. Gently add raisins and optional nuts.
7. Pour into 2 greased loaf pans, filling half full. Or use one large loaf pan and fill ¾ full.
8. Bake until toothpick comes out clean – about 1 hour.