

ZUCCHINI - PINEAPPLE BREAD

2 LOAVES -- Preheat oven 350

3 EGGS
2 C SUGAR
1 C. OIL
2 TSP VANILLA
3/4 C. DRAINED CRUSHED PINEAPPLE
2 C. COARSLY GRATED ZUCCHINI
2 C. UNSIFTED UNBLEACHED FLOUR
2 TSP BAKING SODA
1 TBSP GROUND CINNAMON
1 TSP GROUND NUTMEG
1 TSP SALT
1 C SEEDLESS RAISINS
1 C CHOPPED WALNUTS

1. In a large bowl beat eggs and sugar until fluffy.
2. Add oil and Vanilla and continue beating till thick and foamy.
3. With a spoon mix in pineapple and zucchini.
4. Mix dry ingredients together.
5. Add dry ingredients to wet ingredients stirly gently just until blended.
6. Add raisins and nuts.

Turn batter into 2 greased 9x5 loaf pans

(or 1 muffin pan 1 loaf pan). Bake in preheated oven 60-70 mins or until toothpick comes out clean. Turn gently onto wire rack and cool.