

Banana-Zucchini Bread

Makes 2 loaves

Ingredients:

<i>3 eggs</i>	<i>3½ cups all-purpose flour (17.5 ounces)</i>
<i>¾ cup vegetable oil</i>	<i>4 teaspoon ground cinnamon</i>
<i>1 cup packed brown sugar</i>	<i>1½ teaspoons baking powder</i>
<i>½ cup sugar</i>	<i>1 teaspoon baking soda</i>
<i>2 cups peeled & grated zucchini</i>	<i>1 teaspoon salt</i>
<i>1½ cups banana, pulverized in food processor (~2 bananas)</i>	<i>½ cup toasted chopped pecans or walnuts</i>
<i>1 tablespoon vanilla extract</i>	

1. Preheat oven to 325°
2. Grease and flour two 8"x4" bread loaf pans (or two pans approximately that size)
3. In a large bowl, beat eggs until light yellow and frothy
4. Add oil, sugars, zucchini, bananas, and vanilla, blending until well combined
5. Stir in flour, cinnamon, baking powder, baking soda, and salt
6. Mix in nuts
7. Divide the batter evenly between the two pans
8. Bake until a toothpick inserted into the center of each loaf comes out clean (~50 minutes)
9. Allow to cool in the loaf pans on a wire rack before removing and serving