Zucchini Bread

Serves 12 | Serving size: 1 slice

Ingredients Needed:

- ¾ cup whole wheat flour
- ¾ cup white flour
- 2 teaspoons cinnamon
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 2 eggs, beaten
- ¾ cup sugar
- ½ cup oil
- 2 teaspoons vanilla extract (optional)
- 1 ½ cups grated zucchini or summer squash

Directions:

1. Preheat the oven to 350°F.
2. Mix flours, cinnamon, baking powder, and baking soda together and set aside.
4. Add dry ingredients. Mix until ingredients are moistened.
5. Pour into well greased loaf pan or muffin tin. Bake for 40 minutes for bread, 20 minutes for muffins, or until toothpick comes out clean.

Variations:

- For a low-fat option, reduce the amount of oil in the recipe to \( \frac{1}{4} \) cup. Add a \( \frac{1}{4} \) cup applesauce with the other wet ingredients.