



Zucchini Apple Bread

INGREDIENTS

- 4 eggs
- 1 cup white sugar
- 1 cup brown sugar
- 1/2 cup vegetable oil
- 1 teaspoon vanilla extract

- 2 cups all-purpose flour
- 1 1/2 cups whole wheat flour
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon

- 1/2 cup chopped walnuts
- 2 cups peeled, chopped zucchini
- 1 cup chopped, peeled apple

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease 2 - 9x5 inch loaf pans.
2. In a large bowl, combine eggs, white sugar, brown sugar, oil and vanilla until well blended. In a separate bowl, combine flour, baking soda, salt and cinnamon. Stir flour mixture into egg mixture. Fold in walnuts, zucchini and apple. Pour into prepared pans.
3. Bake 1 hour, or until top springs back when touched lightly in center. Let cool in pans 10

minutes before removing to wire rack to cool completely.

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