

## **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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