

# Zucchini III

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Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

## **Yield: 2 loaves**

*2 eggs*  
*1 cup oil*  
*2 cups sugar*  
*2 teaspoons vanilla*  
*2 cups shredded zucchini*  
*1 can (8 ounce) pineapple, drained*  
*3 cups flour*  
*2 teaspoons baking soda*  
*3/4 teaspoon nutmeg*  
*1 teaspoon salt*  
*1 1/2 teaspoons cinnamon*  
*1 1/2 teaspoons baking powder*  
*1 cup raisins*  
*1 cup chopped nuts*

In a bowl, beat the eggs, sugar, vanilla and oil until foamy. Stir in the zucchini and pineapple. Mix.

In a bowl, sift the flour, baking soda, nutmeg, salt, cinnamon and baking powder. Add to the zucchini mixture. Stir until well blended.

Add the nuts, and raisins. Stir until well mixed. Pour the batter into two well-greased bread pans.

Bake at 350 degrees for one hour.

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Per Serving (excluding unknown items): 6612 Calories; 315g Fat (41.8% calories from fat); 85g Protein; 905g Carbohydrate; 42g Dietary Fiber; 424mg Cholesterol; 5578mg Sodium. Exchanges: 21 Grain(Starch); 4 1/2 Lean Meat; 1 Vegetable; 11 1/2 Fruit; 58 1/2 Fat; 27 Other Carbohydrates.