

GREETINGS FROM THE GALLEY! BULK BATCH ZUCCHINI BREAD

Thanks to Phyllis Breitman for sharing this great recipe we all enjoyed at the 2017 Staff Appreciation Night!



- ★3 cups vegetable oil (I always substitute 1 ½ cups applesauce and 1 ½ cups oil. This cuts fat and calories)
- ★9 eggs, beaten
- ★5 cups sugar
- ★2 Tablespoons vanilla
- ★9 cups unbleached flour (can include some whole wheat pastry flour)
- ★6 cups grated zucchini
- ★1 Tablespoon baking soda
- ★3/4 teaspoon baking powder
- ★1 Tablespoon salt
- ★1 Tablespoon cinnamon
- ★1 1/2 cups chopped nuts, chocolate chips, or a combination

Preheat oven to 325°. Spray four bread loaf pans with nonstick cooking spray. In large mixing bowl, combine oil, eggs, sugar, and vanilla. Mix well. Stir in flour, zucchini, baking soda, baking powder, salt, cinnamon, and nuts and chocolate chips. Stir until just mixed. Pour into prepared loaf pans and bake for 1 hour or until tester comes out clean. Cool completely on a wire rack.

To freeze: Once cool, wrap in plastic wrap and place in a large freezer bag. Remove excess air and freeze. Can also be sliced before freezing.