

ELKUS RANCH ZUCCHINI BREAD

Ingredients:

1½ cups sugar
⅓ cup brown sugar
½ cup applesauce
¼ cup vegetable oil
2 eggs (from Elkus Ranch chickens, of course)
2 cups flour
¾ teaspoon baking powder
¾ teaspoon baking soda
½ teaspoon salt
2 ½ teaspoons cinnamon
1½ cups shredded Elkus Ranch zucchini



Directions:

1. Preheat oven to 350°.
2. Combine all sugar, applesauce, oil and eggs.
3. In another bowl combine flour, baking powder, baking soda, salt and cinnamon.
4. Add to egg mixture and stir to moisten.
5. Fold in zucchini.
6. Divide into 2 greased loaf pans.
7. Bake for 55 minutes or until done.

