

# Zucchini Bread

## Ingredients

---

- 1 Egg (beaten)
- 1/2 c Sugar
- 1 t Vanilla Extract
- 1 1/2 c Zucchini (grated)
- 1/3 c Butter (melted)
- 1 t Baking Soda
- 0 pn Salt
- 1 1/2 c Flour
- 1/4 t Ground Nutmeg
- 1 t Ground Cinnamon
- 1/2 c Walnuts (chopped, optional)
- 1/2 c Dried Cranberries or Raisins (optional)

## Instructions

---

1. Preheat the oven to 350°F. In a large bowl, mix together the sugar, egg, and vanilla. Mix in the grated zucchini and then the melted butter. In another bowl mix baking soda, salt, cinnamon, nutmeg and flour. Pour dry ingredients into wet ingredients. Fold in the nuts and dried cranberries or raisins if using.
2. Spray a 5 by 9 inch loaf pan. Bake for 50 minutes or until a wooden pick inserted in to the center comes out clean. Cool in pan for 10 minutes. Turn out onto wire rack to cool thoroughly.