

Recipes from

Kristi's Kitchen

www.raisingclovers.com



Zucchini Bread

* Sneaky Veggie Recipe*

**This delicious recipe is a great way to add a little nutrition to your sweet treat!*

Ingredients:

3 eggs, beaten
1 c. oil
3 tsp. vanilla
3 c. flour
1 2/3 c. sugar
1 tsp. salt
1 tsp. baking soda
1/4 tsp. baking powder
3 tsp. cinnamon (or 1-2 drops of Cassia oil)
2 c. zucchini, grated

Serves: 6-8

Directions:

- Preheat oven to 325°F
- Mix all dry ingredients together
- Combine wet ingredients (zucchini, eggs, oil, and vanilla)
- Fold wet ingredients into your dry ingredients (Don't over mix)
- Pour batter into 1 large, greased loaf pan or 2 small, greased pans.
- Bake for 1 hour 10 minutes or until a toothpick comes out clean.
- Serve hot or at room temperature

Tips:

- If using frozen, grated zucchini, know that there will be some extra liquid in your freezer bag once defrosted. I don't normally add all the liquid to the mix.
- If using [essential oils](#), go slow! They are very potent—and very tasty to cook with. For this recipe, start with one drop of Cassia. You can add more by dipping a toothpick into your oil, then mix it into the batter. If you want to use cinnamon essential oil—go really slow. It's more potent than Cassia. I'd start with a toothpick.
- I used one drop of Cassia and a bit of ground cinnamon.

Goes Great With: Butter! Ha! Doesn't everything go great with butter? This sweet bread makes a great dessert, snack, or treat to go along side a nice cup of tea.

Off freezing

- You can double or triple the recipe and freeze your extra loaves. Just wrap your loaf tightly in plastic wrap. Then wrap again with foil. Freeze for another day.