

## Zucchini or Luffa Bread

Ingredients to make 1 loaf. Repeat for each loaf afterwards, DO NOT DOUBLE ingredients for multiple loaves. Preheat oven to 350 degrees.

1. FIRST, mix together
  - 2 eggs
  - 1 cup of sugar
2. SECOND, mix in (mixture will seem dry till 4<sup>th</sup> step)
  - ½ cup vegetable oil
  - 1 teaspoon vanilla extract
3. THIRD, add and mix in lightly till combined.
  - 1 ½ cups flour
  - 2 teaspoon cinnamon
  - ½ teaspoon salt
  - ½ teaspoon baking soda
  - 1 teaspoon baking powder
4. FOURTH add the moisture.
  - 1 ¼ cup shredded zucchini or luffa
    - It works fine from frozen as well.
      1. Sieve out excess moisture.
      2. Dab lightly with paper towel.

Bake at 350 degrees for 45 minutes in a greased bread pan or till toothpick comes out clean. Let cool on a rack for a bit till it falls out of the bread pan clean.

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