

# *Zucchini Raisin Bread*

## Wet Ingredients:

1 cup corn or vegetable oil  
2 cups sugar  
4 eggs  
1 T vanilla

## Dry Ingredients:

3.5 cups flour  
1 t baking soda  
1 t baking powder  
1 t salt  
1 T cinnamon

## Folded-in Ingredients:

2 cups shredded zucchini      1 cup chopped walnuts (optional)  
1 cup raisins

Mix wet ingredients together. Sift the dry ingredients together and mix them into the wet ingredients.

Wash the zucchini and remove ends, if very large, remove pulpy middle. Grate using cuisinart round shredding disk, or traditional grater.

Mix in 'folded-in' ingredients.

Bake at 325F for approximately one hour, or until knife comes out clean. This bread is one of the most likely to stick, so cut a piece of parchment paper for the bottom and spray with plenty of Pam!