



PINEAPPLE ZUCCHINI BREAD OR MUFFINS

This recipe makes 24-30 muffins.

INGREDIENTS

13 medium eggs
1 c. vegetable oil
2 c. sugar
2 tsp. vanilla
2 c. shredded zucchini
1 c. crushed pineapple, drained
3 c. flour
2 tsp. baking soda
1 tsp. salt
½ tsp. baking powder
1 ½ tsp. cinnamon
¾ tsp. nutmeg
1 c. walnuts
1 c. raisins



INSTRUCTIONS

Beat eggs, oil, sugar and vanilla, stir in zucchini and pineapple. In separate bowl, combine flour, soda, salt, baking powder, cinnamon and nutmeg. Add to egg mixture along with nuts and raisins. Stir to blend.

Divide batter into 2 greased and floured 9" x 5" loaf pans. Bake for 1 hour until done. Cool 10 minutes and remove from pans. Wrap in foil to keep moist.

Note: This recipe makes 24-30 muffins. Baking at 350 degrees, bake for 25 minutes. Do NOT over bake. At the Glen Arbor Bed & Breakfast, we baked one batch of muffins for 30 minutes and they became far too dry; be strict on 25 minutes. Wrapped and put in the refrigerator overnight makes the muffins even more moist and tasty.

Credit to My Blue Heaven B&B in Nebraska