



Cranberry Orange Zucchini Bread

Preheat oven to 350 degrees

3 eggs

½ C. vegetable oil

1-1/2 C sugar

2 cups shredded zucchini (squeeze out most of the water before measuring)

3 C flour

1 tsp salt

1 heaping tsp baking SODA

2 tsp cinnamon

½ tsp baking POWDER

1 tsp vanilla

1/3 cup orange marmalade

Zest of naval orange

1 ½ TBS orange juice

½ cup dried cranberries

¼ cup finely chopped walnuts

In a large bowl mix dry ingredients together

Combine eggs, oil, vanilla and sugar in the bowl of a mixer and beat on medium speed until well blended

Add wet ingredients to the dry, add nuts and cranberries and mix well, stirring by hand

Pour into 5 greased mini loaf pans and cook 45 minutes

Test with toothpick for doneness

Let cool on a wire rack

Remove from pan when completely cooled