

Zucchini Bread



2 eggs
3/4 cup granulated sugar
2/3 cup canola oil
3 tablespoons apple butter
1 1/3 cups peeled and grated zucchini
1 package Yumee Yumee Muffins & Coffee Cakes mix
3/4 teaspoon ground cinnamon
Brown sugar

In a large bowl, beat eggs with an electric mixer until foamy. Add sugar and mix well. Add oil and apple butter, mix well. Add zucchini and mix for 2 to 3 minutes on medium speed. In a medium bowl, combine Yumee Yumee Muffins & Coffee Cakes mix and cinnamon. Mix well. Gradually add dry ingredients to zucchini mixture. Mix well. Pour into a greased 8 1/2 x 4 1/2 inch loaf pan. Sprinkle top of batter with brown sugar.

Bake at 350 degrees for 50 to 55 minutes, or until a toothpick inserted near the center comes out clean. Allow bread to sit for 30 minutes in pan. Remove from pan and cool on a wire rack.

Cook's Note: *Electric mixer required.* This recipe can be prepared in a 9 x 13 inch pan. Bake for 40 minutes. To make two loaves, use two 7 x 3 1/2 inch loaf pans. Bake for 40 to 45 minutes.