



Whole Wheat EVOO Zucchini Bread

- 2 cups all-purpose flour
- 1 cup whole wheat flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 3 teaspoons ground cinnamon
- 3 large eggs
- 1 cup fresh extra virgin olive oil
- 1 1/2 cups granulated sugar
- 2 teaspoons vanilla extract
- 2 cups grated zucchini
- 1 cup chopped walnuts (optional)

Directions

1. Grease and flour two 8x4 inch pans. Preheat oven to 350 F.
2. Sift flour, salt, baking powder, soda, and cinnamon together
3. Beat eggs, olive oil, vanilla, and sugar together in a large bowl. Add sifted ingredients to the creamed mixture, and beat well. Stir in zucchini and nuts (if using) until well combined. Pour batter into prepared pans.
4. Bake on the center rack for 45 minutes, or until tester inserted in the center comes out clean. Cool in pan on rack for 20 minutes. Remove bread from pan, and completely cool.