

RECIPES FOR RESTORATION

MOLLIE'S SUPER ZUCCHINI BREAD

INGREDIENTS

- 3 eggs
- 2c sugar
- 3tsp pure vanilla
- 2 c flour
- ½ tsp baking powder
- 1 tsp salt
- 3 tsp cinnamon (best if Vietnamese cinnamon)
- 2 c grated zucchini (box grater)
- 1 c chopped walnuts
- 2 tsp baking soda
- 1 c oil (vegetable or canola)



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METHOD

1. Grease & flour two loaf pans well or spray with bakers joy.
2. Preheat oven to 350 degrees
3. mix oil, eggs, & sugar
4. add vanilla, flour, baking soda, baking powder, salt & cinnamon
5. add grated zucchini and nuts
6. Pour into 2 greased and floured bread loaves.
7. Bake 350degrees for 55-60 min. Test center with tooth pick at 55 min...if slightly moist but mostly dry, then it is done.
8. Cool in pan on rack for 10 minutes.. then remove from pan loosening around the edges first. Great with cream cheese.
9. Makes 2 loaves...can wrap one in parchment, then aluminum foil and in a zip lock and freeze.
10. Enjoy.



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