
Spicy Pineapple Zucchini Bread

Joan Reinhold

Nettles Island Cooking in Paradise - 2014

3 eggs
1 cup salad oil
2 cups sugar
2 teaspoons vanilla
2 cups zucchini, grated
1 can (8 ounce) crushed pineapple, drained well
3 cups flour
2 teaspoons baking soda
1 teaspoon salt
1/2 teaspoon baking powder
1 1/2 teaspoons ground cinnamon
3/4 teaspoon nutmeg
1 cup walnuts or currants (optional)

In a bowl, beat the eggs, salad oil, sugar and vanilla until thick and foamy.

Add the remaining ingredients. Mix well.

Grease two loaf pans.

Pour the batter into the pans.

Bake at 350 degrees for one hour or until a toothpick inserted comes out clean. (Do not overbake.)

Yield: 2 loaves

Breads, Muffins

Per Serving (excluding unknown items): 5291 Calories; 238g Fat (40.0% calories from fat); 62g Protein; 740g Carbohydrate; 18g Dietary Fiber; 636mg Cholesterol; 5125mg Sodium. Exchanges: 19 Grain(Starch); 2 1/2 Lean Meat; 1 Vegetable; 2 1/2 Fruit; 45 Fat; 27 Other Carbohydrates.