

# Wheat Germ Zucchini Bread

Lee Haugen

Silverdale Chamber Of Commerce Favorite Recipes - 1991

3 eggs  
1 cup salad oil  
1 cup granulated sugar  
1 cup brown sugar  
3 tablespoons maple flavor  
2 cups shredded zucchini  
2 1/2 cups flour  
1/2 cup untoasted wheat germ  
2 teaspoons soda  
2 teaspoons salt  
1/2 teaspoon baking powder  
1 cup walnuts  
1/3 cup sesame seeds

Preheat the oven to 350 degrees.

In a bowl, beat the eggs. Add the oil, sugar, maple flavoring and zucchini.

In a separate bowl, combine the wheat germ, soda, salt, baking powder and walnuts. Add to the egg mixture.

Pour the mixture into greased pans. Sprinkle sesame seeds evenly on top of each pan.

Bake for one hour. (Do not overbake.)

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Per Serving (excluding unknown items): 5673 Calories; 331g Fat (51.3% calories from fat); 93g Protein; 614g Carbohydrate; 24g Dietary Fiber; 636mg Cholesterol; 4796mg Sodium. Exchanges: 17 1/2 Grain(Starch); 7 Lean Meat; 1 Vegetable; 61 Fat; 22 1/2 Other Carbohydrates.