

Zucchini Bread **(Makes 2 loaves)**

Ingredients:

3 cups shredded zucchini

1/4 cup melted butter (1/2 stick)
2 eggs
1 cup sugar
1/2 cup applesauce (unsweetened)
1/8 cup honey
4 tablespoons water

1/2 teaspoon salt
2 1/4 teaspoons baking soda
1/2 teaspoon cream of tartar
1 teaspoon cinnamon
6 tablespoons milled flax seed
3 cups sifted whole wheat flour

1/2 cup chopped walnuts
1/2 cups raisins

Directions:

1. Shred zucchini and place in large bowl. Set aside.
2. Melt butter.
3. In a small bowl, mix eggs and sugar. Add to large bowl with zucchini.
4. Add butter, applesauce, honey and water.
5. Add dry ingredients: salt, baking soda, cream of tartar, cinnamon, and milled flax seed. Mix well with spoon.
6. Pre-heat oven to 350 degrees.
7. Coat bottoms of 2 loaf pans with butter.
8. Sift flour one cup at a time directly into large bowl with all ingredients. Mix after each cup goes in.
9. Stir in walnuts and raisins.
10. Pour 1/2 batter into each loaf pan.
11. Bake for 50-60 minutes.