



Zucchini Bread with Blueberries

Ingredients:

- 3 eggs, beaten
- 1 c. oil
- 2½ c. sugar
- 2 c. unpeeled grated zucchini (food processor works well)
- 2 t. vanilla extract
- ½ t. almond extract
- 3 c. flour
- ½ t. baking power
- 1 t. baking soda
- 1 t. salt
- 4 c. fresh blueberries or 2 cups frozen blueberries, thawed and drained.

Method:

Add oil, sugar, zucchini, vanilla and almond extract to beaten eggs. Sift dry ingredients together and add to batter. Gently fold in blueberries. Pour into 2 greased and floured 8x4x2" loaf pans. Bake at 350° for 1 1/4 hours until inserted toothpick comes out cleanly. Cool on rack and store in plastic wrap in refrigerator.

From Carpinito Brothers Farm, Kent, WA