



Zucchini or Carrot Bread

INGREDIENTS:

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| 1 cup | bean puree made with pinto beans |
| 1 teaspoon | vanilla |
| 2 cups | sifted all-purpose flour |
| 3 | eggs |
| 1 teaspoon | salt |
| 1 1/2 cups | sugar |
| 1 teaspoon | baking soda |
| 1 cup | vegetable oil |
| 2 1/2 teaspoons | baking powder |
| 1 1/2 cups | shredded zucchini or 1 cup shredded carrots |
| 2 teaspoons | ground cinnamon |

METHOD:

Prepare bean puree recipe as found in the This and That Category. Grease two 9 x 5 loaf pans. Preheat oven to 350° F. In large bowl, combine eggs, sugar and oil. Beat with electric mixer until smooth. Add zucchini or carrots, bean puree and vanilla. Sift together flour, salt, baking soda, baking powder and cinnamon. Add to bean mixture. Stir until blended. Pour into greased pans. Bake 40 to 50 minutes or until wooden pick inserted in center comes out clean. Remove from pan. Cool on rack. May be stored in airtight plastic bag at room temperature or in refrigerator. Makes 2 loaves.