



Banana Zucchini Bread

Ingredients

- 4 eggs
- 2 cups sugar
- 1 cup vegetable oil
- 2 medium ripe bananas, mashed (about 1 cup)
- 3 cups all-purpose flour
- 1-1/2 teaspoons baking powder
- 1-1/2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1-1/2 cups coarsely shredded unpeeled zucchini (pour off some of the liquid)

Directions

In a bowl, beat eggs. Stir in sugar and oil. Add bananas and mix well.

Combine the flour, baking powder, baking soda, cinnamon and salt. Stir into egg mixture, mixing well.

Stir in zucchini, again mixing well.

Pour the batter into two greased 9-in. x 5-in. loaf pans. Bake at 350° for 60 minutes or until a toothpick inserted in the middle of the loaves comes out clean. Cool for 15 minutes, then remove from pans to wire racks to cool completely.