



Zucchini Bread

Makes 12 slices

Ingredients:

¾ cup	Water
½ cup	Oil
¾ cup	Brown Sugar
1 tbsp	Molasses (Optional)
1½ cup	<i>Country Sunrise All-Purpose Baking Flour*</i>
6 tbsp	<i>Country Sunrise Scramble Egg & Omelet Mix*</i>
1¾ tsp	Cinnamon
1 tsp	Baking Powder
1 tsp	Baking Soda
½ tsp	Salt
1 tsp	Vanilla
1 cup	Zucchini
¼ cup	Raisins (Optional)



Preparation:

1. Preheat oven to 325°F.
2. In mixing bowl, blend water, oil, brown sugar, vanilla and molasses. Set aside.
3. In a larger mixing bowl, combine *Country Sunrise All-Purpose Baking Flour*, *Country Sunrise Scramble Egg & Omelet Mix*, cinnamon, baking powder, baking soda, and salt. Blend until uniform.
4. Mix wet ingredients into dry ingredients with spoon until blended.
5. Stir in zucchini and raisins.
6. Pour batter into a greased and floured 9" x 5" bread pan.
7. Bake at 325°F for 1 hour.
8. Remove from pan and cool on rack. Enjoy!

Nutritional Information

Serving size	Phenylalanine, mg
Per Slice	13

* PKU Perspectives