

SNICKERDOODLE ZUCCHINI BREAD

Ingredients

1 cup oil	1/2 tsp baking powder
3 eggs	1 tsp baking soda
1 cup sugar	1 tsp salt
1 tsp vanilla extract	2 zucchinis, grated (squeeze out as much water as able)
3 cups all-purpose flour	1/4 cup sugar
2 tsp ground cinnamon	1 tsp ground cinnamon
1/2 tsp nutmeg	

Directions

1. Preheat oven to 350 degrees and spray 2 loaf pans, mini pans, or muffin tray.
2. In a large mixing bowl, combine the flour, cinnamon, nutmeg, baking powder, baking soda, and salt.
3. In a small bowl, combine the oil, eggs, sugar, and vanilla.
4. Combine the wet mixture into the dry mixture and stir to combine. Batter will be very thick.
5. Fold in the zucchini and mix to combine. Pour batter evenly into prepared pans.
6. In a small bowl, combine the sugar and cinnamon. Sprinkle mixture evenly on top of loaf pan(s).
7. Place pans into preheated oven and bake for about 40 minutes if large loaves, 25 minutes if small loaves, or about 20-25 minutes for muffins.
8. Remove from oven, allow to cool slightly before slicing and enjoying!

Serves 16

Source: TheCookinChicks.com