

## **Zucchini Loaf or Muffins**

½ cup butter  
¾ cup Sucanat (or sub maple syrup or honey)  
2 eggs  
1 cup soft whole wheat flour  
1 cup soft white flour  
1 tsp. baking powder  
½ tsp. baking soda  
1 tsp. cinnamon  
1 tsp. vanilla  
1 cup finely grated raw zucchini  
½ cup chopped walnuts or sunflower seeds

Beat butter and Sucanat until soft. Add eggs and vanilla. Beat well. Stir together flours, baking powder, baking soda and cinnamon. Add to egg mixture, beating until blended. Add zucchini and nuts. Pour into greased loaf pan or muffin liners. Bake at 350 degrees (about 45 minutes for loaf or about 20 minutes for muffins).

\*\*\*you can use 2 cups all purpose flour instead

From Sandy Pomeroy