

COCONUT ZUCCHINI BREAD

MAKES 2 LOAVES

3 cup A/P flour
1 tsp cinammon
2 cup sugar, granulated
1 cup vegetable oil
1 tsp baking powder
3 eggs, beaten
1 tsp baking soda
1 cup Snowflake Coconut
1 tsp salt
2 cups zucchini (raw, unpeeled grated)
2 tsp vanilla

Preheat oven to 325 F. degrees. Grease 2 loaf pans. Combine all ingredients in mixing bowl. Mixture will be very thick. Pour equal amounts of batter into the pans. Bake 1 hour and 15 minutes or until done.

Serve with flavored whipped cream cheese.