



## THE BEST ZUCCHINI BREAD EVER

- 3 Eggs
- 1 1/2 Cups Honey
- 1 Cup Oil
- 1 Teaspoon Vanilla
- 2 Cups All Purpose Flour
- 1 1/2 Cups Whole Wheat Flour
- 1 Teaspoon Salt
- 2 Teaspoons Baking Soda
- 1/2 Teaspoon Baking Powder
- 1 1/2 Teaspoons Cinnamon
- 3/4 Teaspoons Nutmeg
- 2 Cups Cooked Grated Zucchini
- 8 Ounces Crushed Pineapple, Drained
- 1 Cup Raisins
- 1 Cup Walnuts

## DIRECTIONS

1. Beat together the eggs, honey, oil and vanilla.
2. Sift together the flours, salt, baking soda, baking powder, cinnamon, and nutmeg.
3. Add to wet ingredients.
4. Fold in zucchini, pineapple, raisins and nuts.
5. Bake in 2 greased loaf pans in a 350 degree oven for 60 minutes.