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Reader's Recipe *Best Ever Zucchini Bread*

3 eggs, slightly beaten

1/2 cup oil

1/2 cup applesauce

2 cups sugar

2 tsp. vanilla

2 cups shredded zucchini

1 cup crushed pineapple, drained

3 cups flour

2 tsp. baking soda

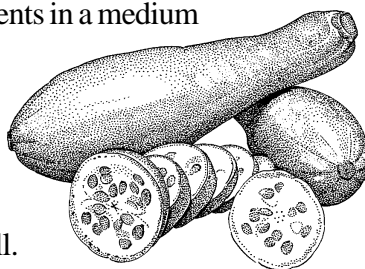
1 tsp. salt

1/2 tsp. cinnamon

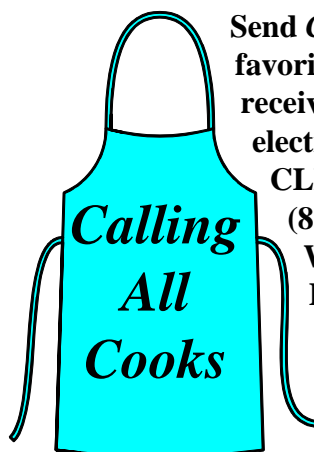
1 tsp. nutmeg

3/4 cup chopped nuts

Combine the first five ingredients in a medium bowl. In a separate bowl, stir together flour, soda, salt, cinnamon and nutmeg. Combine the flour mixture with the egg mixture, then stir in zucchini, pineapple and nuts, blending well. Bake in a greased loaf pan for 50 minutes at 350°. Cool before slicing.



Submitted by Betty Collins



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