

zucchini bread and/or muffins

recipe: adapted slightly from Smitten Kitchen

Yields 2 loaves or approximately 24 muffins. OR 1 loaf and 12 muffins (making this recipe the best of both worlds).

- 3 eggs
- 1 cup canola oil
- 1 3/4 cups sugar
- 2 cups grated zucchini
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 3 teaspoons cinnamon
- 1/8 teaspoon nutmeg
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon salt
- 1/2 cup chopped walnuts or pecans (optional)
- 1 cup chocolate chips (optional)

Preheat oven to 350°F.

Grease two 8×4 inch loaf pans or line 24 muffin cups with paper liners. OR, do as movita does and grease one 9 inch loaf pan and line 12 muffin cups with paper liners. That's a loaf of bread AND a dozen muffins, people!

In a large bowl, beat the eggs with a whisk. Then mix in the oil and sugar. Stir in the zucchini and vanilla to combine.

In a separate bowl, combine the flour, cinnamon, nutmeg, baking soda, baking powder and salt. Then stir in the nuts and chocolate chips (if using).

for more from [movita](http://movitabeaucraft.wordpress.com) visit: movitabeaucraft.wordpress.com

Stir the flour mixture into the egg mixture to combine.

Divide the batter into prepared pans or muffin tins. If making muffins **and** a loaf, fill the muffin tins first (fill each liner/well to about 3/4 full), then dump all remaining batter into the loaf pan.

Bake loaves for about 60 minutes or until a tester inserted into the center comes out clean. Check muffins at about 20 to 25 minutes.