

ZUCCHINI-RHUBARB BREAD

A delicious quick bread recipe using home dried ingredients



**3/4 cup dried shredded zucchini
1/2 cup dried rhubarb flakes
1 1/4 cup warm water
3 eggs
1 cup butter, melted
2 cups sugar
1t vanilla
1/2t cinnamon
1/4t ground ginger
1/4t ground cloves
2 1/2 cups flour
1t baking powder
1t baking soda
1/2t salt
1 1/2 cup nuts, chopped**

In a small bowl, combine the zucchini, rhubarb and water, stir and let sit for 30 minutes

Preheat oven to 325 degrees. Grease two 7 x 3 inch loaf pans

In Bosch mixer bowl with batter whips attached, beat eggs. Add butter, sugar and vanilla, whip gently until blended. Add rehydrated zucchini and rhubarb, cinnamon, ginger and cloves, mix.

In another bowl, combine flour, baking powder, baking soda and salt. Add to egg mixture and mix well on speed one. Add nuts, mix. Divide the batter into the two greased loaf pans. Allow to sit for 15 minutes to allow the flavours to mingle.

Bake 1 hour or until toothpick inserted in middle of loaf comes out clean. Cool on wire racks.

WWW.HEALTHYKITCHENS.COM