



RECIPE NAME: Chocolate Chip Orange Zucchini Bread

FROM THE KITCHEN OF: Mary Day

INGREDIENTS:

3 eggs
2 cups white sugar
1 cup vegetable oil
2 teaspoons vanilla
2 cups grated zucchini
1 cup chopped walnuts
1 cup semisweet chocolate chips
1 Tbls. orange zest
3 cups all-purpose flour
¼ teas. baking powder
1 teas. baking soda
½ teas. ground cinnamon
1 teas. ground nutmeg

INSTRUCTIONS:

Sift together flour, baking powder, soda, salt and spices. In a large bowl, beat eggs until light and fluffy. Add sugar, and continue beating until well blended. Stir in oil, vanilla, zucchini, nuts, chocolate chips and orange zest. Blend in sifted ingredients. Turn batter into two greased 9 x 5" loaf pans. Bake at 350 degrees for 50 minutes or until bread tests done. Remove loaves from pans and cool.

