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SUMMER ZUCCHINI BREAD

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- 3 cups spelt
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 3 eggs
- 1 1/2 cups Sucanat
- 1 scant cup sunflower oil
- 1 tsp. vanilla
- 2 cups grated zucchini
- 1 cup walnuts, pecans or currants

Combine dry ingredients and set aside. Beat eggs and Sucanat together; add oil, vanilla, and grated zucchini. Add dry ingredients to wet and stir to completely moisten. Add the nuts or currants, if desired. Pour batter into a well-greased 9x5-inch bread pan or into 3-4 well-greased mini bread pans. Bake at 350°F for 45-50 minutes, or until a toothpick comes out clean.