



Zucchini Bread

Ingredients

1 ¼ oz. All-Purpose Shortening
2 ½ oz. Granulated Sugar
4 ¾ Tsp Pasteurized Liquid Eggs
3 ½ oz. Zucchini - Fresh, Shredded
5 Tbsp Buttermilk
5 oz. All-Purpose Flour
3/8 Tsp Baking Soda
3/8 Tsp Baking Powder
1/8 Tsp Salt
1 ½ oz. Walnut Pieces
1 ½ Tsp All-Purpose Shortening

Nutrition Facts (per serving)

Calories	127
Fat (g)	6.2
Saturated Fat (g)	1.1
Cholesterol (mg)	9
Sodium (mg)	85
Carbohydrate (g)	16.1
Fiber (g)	0.7
Protein (g)	2.3
Calcium (mg)	24

Preparation

Cream shortening and sugar until very smooth with electric mixer or beaters.

Gradually add eggs. Continue to cream.

Add zucchini and buttermilk. Mix well.

Sift together flour, baking soda, baking powder and salt. Add to above. Mix well.

Stir in nuts.

Grease a 9" x 4" loaf pan with 1 1/2 tsp shortening. Pour batter into pan. Bake in a 350 degree F. standard oven for 45 minutes or until done.

Serves Size: 1 Slice

Makes 1 Loaf (12 Slices)

