

## GARDEN HARVEST BREAD

**MAKES:** 1 loaf (10 servings)

### INGREDIENTS

- 1 cup white flour\*
- 3/4 cup sugar
- 2 teaspoons cinnamon
- 1 teaspoon baking soda
- 1/2 cup apple, shredded (~1 medium apple)
- 1/2 cup carrot, shredded (~1 medium carrot)
- 1/2 cup zucchini, shredded
- 1/4 cup vegetable oil
- 1/4 cup milk
- 2 eggs

**\*May use whole wheat flour or gluten-free baking flour blend instead of white flour.**

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## DIRECTIONS

Mix together flour, sugar, cinnamon, and baking soda in a large bowl. Add the shredded apple, carrot, and zucchini. Mix until well coated. In another bowl, beat together vegetable oil, milk, and eggs. Then add to the flour mixture and stir until well blended.

Pour batter into a greased 8 x 4 inch loaf pan. Bake at 350°F for 50 minutes or until a wooden pick inserted in the center comes out clean. Remove from oven and let cool for about 10 minutes before removing from the pan.

**Note:** If you prefer to make muffins, bake regular sized muffins for about 20 to 25 minutes and mini muffins for about 10 to 15 minutes.

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