
MESQUITE ZUCCHINI BREAD

INGREDIENTS:

- 1 cup mesquite meal
- 1 cup all purpose flour
- 1 tsp ground cinnamon
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/4 tsp ground nutmeg
- 1 cup sugar
- 1 cup finely shredded unpeeled zucchini
- 1 egg
- 1/2 cup oil
- 1/4 cup chopped walnuts



DIRECTIONS

- Mix mesquite meal, flour, cinnamon, baking soda, salt and nutmeg in a bowl
- In another bowl, combine sugar, zucchini, oil, and egg. Mix well
- Add flour mixture and stir until cooked.
- Stir in nuts
- Pour into greased 8x4x2 inch loaf pan
- Bake at 350F for 55-50 min, do toothpick test
- Cool for 10 min, remove from pan
- Cool thoroughly before wrapping
- Makes one 8x4x2 inch loaf

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