![C:\Users\ebooth\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\WNLV0HVJ\courgette[1].png]()**Banana Bread**

**Ingredients:**

* 1 ¾ cups flour
* 1 ½ tsp. baking powder
* 1/2 tsp. salt
* 1/2 tsp baking soda
* 1 ½ mashed bananas (1 cup)
* 1 Tbsp. lemon juice
* 1/3 cup shortening
* 3/4 cup sugar
* 2 eggs
* 1/3 cup milk
* 1/4 cup chopped pecans/walnuts (optional)

**Directions:**

1. In your large mixing bowl, sift together flour, baking powder, salt, and baking soda.
2. In a smaller bowl, mash bananas with a fork and add lemon juice and mix well.
3. In your other large mixing bowl, cream shortening and sugar until smooth.
4. Add eggs to the shortening and sugar bowl, mixing thoroughly, until light and fluffy. (About 4 minutes)
5. Add sifted dry ingredients, little at a time, alternating with milk; fold in bananas and nuts. Mix after each addition.
6. Pour into greased and floured loaf pan.
7. Bake at 350°F for 1 hour, or until cake tester inserted in center of loaf comes out clean.
8. Cool in pans for 10 minutes before removing and placing on a wire rack to cool down.
9. Wrap in foil or plastic and let stand in a cool place overnight before slicing, or freezing.

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**![C:\Users\ebooth\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\83KQ062R\zucchini-bread-wide-300x200[1].jpg]()**

**Zucchini Bread**

**Ingredients:**

* 1 ½ cups flour
* 1/4 Tbsp. baking powder
* 1/2 tsp. salt
* 1/2 tsp. baking soda
* 1 ½ grated zucchini (1 cup)
* 1/2 cup oil
* 1 cup sugar
* 2 eggs
* 1 ½ tsp. cinnamon
* 1 ½ tsp vanilla extract

**Directions:**

1. In your large mixing bowl, sift together flour, baking powder, salt, baking soda, and cinnamon. Set aside.
2. In your other mixing bowl, beat eggs, sugar, oil, vanilla, and 1 cup grated zucchini.
3. Pour wet ingredients on top of dry and mix thoroughly.
4. Pour into greased and floured loaf pan.
5. Bake at 350°F for 1 hour, or until cake tester inserted in center of loaf comes out clean.
6. Cool in pans for 10 minutes before removing and placing on a wire rack to cool down.
7. Wrap in foil or plastic and let stand in a cool place overnight before slicing, or freezing.