



Ingredients

- 2 large eggs
- 1/3C each white/brown sugar
- 1/4C olive oil
- 1/4C melted butter
- 1t vanilla
- 1 ripe banana
- 1C white wheat or all purpose flour
- 3/4C whole wheat flour
- 3/4t salt
- 3/4t each baking soda and powder
- 1/4t cinnamon
- 2-3C grated zucchini
- For swirl:
 - 1/3C white sugar
 - 1T cinnamon

Cinnamon Swirl Zucchini Bread

Preparation

1. Mix wet and dry ingredients separately, then add dry to wet.
2. Stir in zucchini.
3. Pour half the batter into a prepared bread pan. Sprinkle most of the cinnamon/sugar mixture over the batter.
4. Pour remaining batter into the pan and swirl with a knife blade. Top with remaining cinnamon/sugar.
5. Bake in 350* for 60-75min. Remove and cool for 15 min before removing from the pan.

Tips

This recipe was adapted from Yammies Noshery. I reduced the amount of sugar, added whole wheat flour, increased the amount of squash and reduced the sugar for the swirl. It was still very sweet to my tongue, so feel free to play with the ratios. Also, a ripe banana goes a long way to add moisture and sweetness, so you can reduce fat and sugar even further.