

## Recipe for: Apple Butter Zucchini Bread

*Made with pure fruit, no sugar apple butter, this zucchini bread is moist and flavorful. The bread is a nice addition to a summer salad or brunch. Extra loaves freeze nicely. Makes 2 loaves*

### Ingredients

2 cups white granulated sugar  
1 cup vegetable oil  
3 large eggs, room temperature  
1 Tablespoon good quality vanilla  
2 cups shredded zucchini with skin  
½ cup **Biesterveld's All Fruit Apple Butter**  
1/3 cup orange juice  
3 cups King Arthur Bread Flour  
2 teaspoons baking soda  
½ teaspoon baking powder  
1 teaspoon salt  
1 teaspoon nutmeg  
2 teaspoons cinnamon  
1 cup chopped walnuts

### Directions

Grease and flour 2 9" loaf pans...or use Wilton Cake Release to coat the pans

Preheat oven to 350F

Mix sugar, oil, eggs and vanilla in large bowl. Beat until well blended.

On low speed, blend in shredded zucchini, apple butter and orange juice.

Blend in flour, soda, baking powder, salt, nutmeg and cinnamon until combined. You may want to mix these ingredients in a small bowl first before adding to the batter to get an even distribution of ingredients.

Stir in nuts.

Pour evenly into the loaf pans. Bake 60-70 minutes or until toothpick comes out clean.

Let cool in pans 10 minutes, then remove bread from the loaf pans and allow to cool completely on baking racks



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