

# Blueberry Zucchini Bread

**Course**      Breads and Rolls

## Ingredients

- 3                      eggs lightly beaten
- 1 cups                vegetable oil
- 3 tsp                  vanilla extract
- 2 1/4 cups            sugar
- 2 cups                green zucchini shredded
- 3 cups                all-purpose flour
- 1 tsp                  salt
- 1 tsp                  baking powder
- 1/4 tsp                baking soda
- 1 tbsn                ground cinnamon
- 1 pint                 fresh blueberries

## Instructions

1. Preheat oven to 350 degrees.
  
2. Lightly grease 4 mini-loaf pans.  
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3. In large bowl, beat eggs, oil, vanilla, and sugar.
  
4. Fold in zucchini.  
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5. Fold in dry ingredients.
  
6. Gently fold in blueberries.  
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7. Pour in prepared mini-loaf pans. Bake 50 minutes or until a knife inserted in the center of a loaf comes out clean.  
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8. Cool 20 minutes in pans, then turn them onto wire racks to cool completely.