Whole-Wheat Zucchini Bread

A sweet, spicy quickbread that makes a wonderful breakfast... eat it plain or with a little cream cheese.

Ingredients:

1 c. whole wheat flour
5/8 c. all-purpose flour
3/4 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. allspice
1/2 tsp. cinnamon
1/2 tsp. cloves
1 tsp. baking soda

1 c. sugar
1/2 c. oil
2 eggs, beaten
1/6 c. water
1 c. zucchini, grated
1/2 tsp. lemon juice
1/2 c. walnuts, chopped

Instructions:

Preheat your oven to 350* and grease one standard loaf pan with butter or nonstick cooking spray.

Mix or sift all the dry ingredients (excepting the walnuts and sugar) together in a bowl. Mix the eggs, oil, and sugar together with a wire whisk. Add the water, lemon juice, and zucchini and mix until well incorporated.

Mix the dry ingredients about a third at a time into the wet ingredients, stirring just until the dry stuff is moistened. Once it's all mixed, add the walnuts and pour into the loaf pan.

Bake for about 50 minutes, or until a toothpick inserted in the middle comes out clean.