Zucchini Bread

2 cups whole wheat flour
1½ cups all-purpose white flour
1½ teaspoon baking soda
1½ teaspoon salt (optional)
1 teaspoon ground cinnamon
¾ teaspoon baking powder
4 eggs
2 cups sugar
1 cup canola oil
2 cups grated zucchini
1 cup raisins
1 cup chopped walnuts (optional)
1 teaspoon vanilla extract
Non-stick cooking spray

Makes 2 loaves and 24 servings

Directions:
1. Preheat oven to 350. Spray the two 9 x 5-inch loaf pans with non-stick cooking spray.
2. Whisk together the whole wheat and white flours, baking soda, salt, cinnamon, and baking powder in medium bowl.
3. In a large bowl, beat the eggs. Gradually beat in sugar, then oil. Add flour mixture, alternately with zucchini, into the egg mixture. Stir in the raisins, walnuts, and vanilla.
4. Pour batter into the two prepared loaf pans. Bake on lowest rack of the oven for 55 minutes.
5. Let cool for 10 minutes in the pan, then turn out onto cooling racks to cool completely. Freezes well.

Nutrient Analysis, per serving: 270 calories, 36g. carbohydrate, 4g. protein, 13g. fat, 250mg. sodium