

# Orange Zucchini Bread

## INGREDIENTS

### Bread

- 4 eggs
- 1  $\frac{1}{2}$  cups sugar
- $\frac{3}{4}$  cup oil
- $\frac{2}{3}$  cup orange juice
- 2 cups shredded unpeeled zucchini
- 3  $\frac{1}{4}$  cups all-purpose flour
- 1  $\frac{1}{2}$  teaspoons baking powder
- 1  $\frac{1}{2}$  teaspoons baking soda
- 1 teaspoon salt
- 2 teaspoons grated orange rind
- 2  $\frac{1}{2}$  teaspoons cinnamon
- $\frac{1}{2}$  teaspoon clove
- $\frac{1}{2}$  cup chopped nuts (optional)

### Glaze

- 1 cup powdered sugar
- 2 – 3 tablespoons orange juice

## DIRECTIONS

1. Preheat oven to 350°F.
2. Grease and flour bottoms only of two 8×4 or 9×5 loaf pans.
3. In large bowl, beat eggs until thick and lemon-coloured; gradually beat in sugar.

4. Add oil, orange juice and zucchini.
5. Stir in remaining bread ingredients; mix well.
6. Pour batter into prepared pans.
7. Bake at 350°F degrees for 45-55 minutes or until cake tester inserted in centre comes out clean.
8. Cool 10 minutes.
9. Remove from pans; cool slightly on a rack.
10. In small bowl, blend glaze ingredients; spread over warm loaves.
11. Cool completely on wire rack.
12. Wrap tightly and store in refrigerator.

Source: [Allrecipes.com](http://Allrecipes.com)