

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