**SUGar free Zucchini raisin nut Bread**

**C**OMPLIMENTS OF Jeannie Strickler - Cassville

**DIRECTIONS**

**Bread:**

1. Preheat oven to 350 degrees. Spray loaf pans with non-stick spray.
2. In a large bowl, combine margarine, Splenda and eggs using a wire whisk. Stir in applesauce and vanilla extract. Add flour, baking powder, cinnamon and salt. Mix gently just to combine.
3. Fold in zucchini and donated walnuts.
4. Evenly spread batter into prepared loaf pans.
5. Bake for 40 to 46 minutes or until a toothpick inserted in center comes out clean.
6. Cool completely.

**Ingredients**

**Bread:**

* 1 cup margarine
* 3 cups Splenda
* 4 eggs
* 1 cup unsweetened applesauce
* 4 teaspoons vanilla
* 6 cups flour
* 2 tablespoons + 2 teaspoons baking powder
* 2 teaspoons ground cinnamon
* 2 teaspoons salt
* 4 cups zucchini
* 1 cup chopped walnuts (donated)

NOTES

Makes 4 loaves.