

Wheat Germ Zucchini Bread

3 eggs
1 c. oil
1 c. sugar
1 c. brown sugar
3 tsp. maple flavoring
2 c. coarsely shredded zucchini
2 ½ c. flour
½ c. toasted wheat germ
2 tsp. baking soda
2 tsp. salt
½ tsp. baking powder
1 c. Chopped nuts (optional – I don't put any in)
1/3 c. sesame seeds

Beat eggs, add oil, sugar, flavoring. Beat until mixed, thick and foamy. Stir in zucchini. Combine flour, wheat germ, baking soda, salt, baking powder and nuts. Stir gently into zucchini mixture.

Divide batter into 2 greased & floured loaf pans. Sprinkle with sesame seeds over tops (generously).. Bake @ 350 degrees for 50 – 60 minutes. Cool 10 minutes then turn out of pan.