

Courtesy of the Food Network

Zucchini Bread

RECIPE COURTESY OF TRISHA YEARWOOD

2 loaves

Nonstick cooking spray, for greasing the loaf pans	1 cup vegetable oil
3 cups all-purpose flour	3 large eggs, beaten
1 teaspoon baking soda	3 cups grated zucchini
1 teaspoon baking powder	1/2 cup frozen grated coconut, thawed
1 teaspoon ground cinnamon	1/2 cup walnuts
1 teaspoon salt	1/4 cup maraschino cherries
2 cups sugar	

1. Preheat the oven to 325 degrees F. Grease two 5-by-9-inch loaf pans with cooking spray.
2. In a mixing bowl, sift together the flour, baking soda, baking powder, cinnamon and salt. Mix the sugar, oil and beaten eggs in a separate bowl and add to the flour mixture. Stir in the grated zucchini, coconut, nuts and cherries.
3. Pour the batter into the loaf pans and bake until a toothpick inserted into the center of the loaf comes out clean, about 1 hour. Cool for 10 minutes before removing the loaves from the pans. Turn the breads out onto wire racks to cool completely.