Zucchini Bread

RECIPE COURTESY OF TRISHA YEARWOOD

2 loaves

Preheat the oven to 325 degrees F. Grease two 5-by-9-inch loaf pans with cooking spray.

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.

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.