

CHERRY ZUCCHINI BREAD

Cherries add tangy flavor to this favorite quick bread.



2 eggs
3/4 cup granulated sugar
1/3 cup vegetable oil
1/3 cup lemon juice
1/4 cup water
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/4 teaspoon salt
2/3 cup shredded unpeeled zucchini
2/3 cup dried tart cherries
1 tablespoon grated lemon peel

Put eggs in a large mixing bowl. Beat with an electric mixer on medium speed 3 to 4 minutes, or until eggs are thick and lemon colored. Add sugar, oil, lemon juice and water; mix well. Combine flour, baking powder, cinnamon, soda and salt. Add flour mixture to egg mixture; mix well. Stir in zucchini, cherries and lemon peel.

Grease and flour the bottom only of a 8-1/2 x 4-1/2-inch loaf pan. Pour batter into prepared pan. Bake in a preheated 350-degree oven 55 to 65 minutes, or until wooden pick inserted in center comes out clean. Let cool in pan on wire rack 10 minutes. Loosen edges with a metal spatula. Remove from pan. Let cool completely. Wrap tightly in plastic wrap and store in refrigerator.

Makes 1 loaf, about 16 slices.