

# Mixed Fruit Zucchini Bread

## Ingredients:

- 3 cups of all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 3 teaspoons ground cinnamon
- 3 eggs
- 1 cup vegetable oil
- 1 1/2 cups of granulated sugar
- 3 teaspoons vanilla extract
- 2 cups grated zucchini
- 16 ounces Paradise Fruit Co.



## Instructions:

Starting by preheating oven to 325°F.

If using a nonstick pan be sure to grease and flour the pan.

Using a large strainer placed over a bowl sift flour, salt, baking powder, baking soda, and cinnamon all at once.

In a separate bowl place eggs, olive oil, vanilla extract and sugar, and using a handheld mixer combine all of the ingredients until creamed.

Combining wet ingredients with dry ingredients using a mixer.

Adding grated zucchini and using a spatula fold zucchini into the batter.

Adding Paradise Mixed Fruit and continuing to fold until well combined.

Pouring batter into prepared baking pan. Baking for 40 to 60 minutes or are until tester inserted comes out clean.

Allowing to cool for about 45 minutes before slicing.