

Cherry Almond Zucchini Bread

1 packet **Cherry Almond Dip Mix**

1/4 cup hot water
2 eggs
3/4 cup granulated sugar
1/3 cup vegetable oil
1/4 cup lemon juice
1/3 cup water
2 cups all-purpose flour

2 tsp. baking powder
1 tsp. ground cinnamon
1/2 tsp. baking soda
1/4 tsp. salt
2/3 cup shredded unpeeled
zucchini
1 tbsp. grated lemon
peel, fresh or 1 tsp. grated
lemon peel, dried

In a small bowl pour in packet of **Cherry Almond Dip Mix**, add 1/4 cup hot water and mix with fork. Let set.

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, lemon peel and **Cherry Almond** mixture by hand. Mix well.

Grease and flour the bottom only of an 8.5x4.5-inch loaf pan. Pour batter into prepared pan. Bake in a preheated 350° oven 55 to 65 minutes, or until toothpick is inserted and comes out clean. Let cool in pan for 10 minutes. Loosen edges with a metal spatula. Remove from pan and let cool completely.



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