

## Banana or Zucchini Spice Loaf

3	C	Flour
1 $\frac{2}{3}$	C	Sugar
$\frac{1}{2}$	t	Baking Powder
2	t	Baking Soda
1	t	Salt
2	t	Chinese Five Spice *
2-4	C	Bananas or Zucchini
$\frac{2}{3}$	C	Vegetable Oil
4		Eggs
2	t	Vanilla
2	t	Greek Mahleb Spice
2	T	Almond, Hazelnut, Coffee Syrup
2	T	Crème de Banana (Optional)



\* (Star Anise, Fennel, Cinnamon, Cloves, Ginger)

Bob Huber

Try baking on your outside grill!

Circa 2003

1. Preheat oven to **350 F**.
2. Spray 2 loaf pans or 24 muffin tins w/oil or butter.
3. Mix dry ingredients in large bowl.
4. Mash bananas or shred zucchini (skin, core, deseed first).
5. Beat eggs (separately) and combine liquids.
6. Combine dry, wet, & produce. Mix well.
7. Fill loaf pans or muffin tins  $\frac{3}{4}$  full. (Opt: Dust w/sugar or cin)
8. Bake **20'** (muffins) or **45-60'** (loaves).

Great warm, room temperature, or toasted!

