

Zucchini Bread (scroll down for Cranberry Crumble)

Ingredients:

- 3 Cups All-Purpose Flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 tablespoon cinnamon
- 3 eggs
- 1 Cup Vegetable (or other neutral) oil
- 1 ¼ Cups White Sugar
- 3 teaspoons vanilla extract
- 2 Cups grated zucchini

Directions:

1. Preheat oven to 325°F
2. Grease and flour two 8x4 inch loaf pans.
3. Sift flour, salt, baking powder, baking soda and cinnamon together in a bowl.
4. Beat eggs, oil, vanilla and sugar together in a large bowl. Add dry ingredients and beat well. Fold in zucchini until well combined.
5. Pour batter evenly into prepared pans and bake for 40 to 60 minutes or until tester inserted comes out clean. Cool in pan on rack for 20 minutes. Remove bread from pan and cool completely.

Apple-Cranberry Crumble

Ingredients:

- 4 Cups Frozen Peeled Apples (or fresh chopped granny smith apples)
- 1 Cup reconstituted dried cranberries
- ½ Cup White Sugar
- 1 ¼ cups brown sugar
- 1 ½ cups rolled oats
- ½ cup all-purpose flour
- ¼ cup white sugar
- ¾ cup butter, cut into pats

Directions:

1. Preheat oven to 350°F. Grease a shallow, 2-3 quart baking pan
2. Combine apples, cranberries, 2 cups white sugar and brown sugar in the baking pan.
3. Combine rolled oats, flour, and ¼ cup white sugar in a bowl and toss together. Sprinkle mixture evenly over apples in the baking pan. Place pats of butter on top.
4. Bake for 15 minutes. Turn baking pan around in the oven to ensure crumbles cook evenly. Continue baking until lightly browned, 15 to 30 minutes more.