

## **Zucchini Gingerbread**

(From Joyce Chaput Bergstrom)

3 cups shredded, unpeeled zucchini  
2 cups packed brown sugar  
3 eggs  
1/4 cup molasses  
1/2 cup oil  
2 tsp. vanilla  
4 cups flour  
1 tsp. salt  
1tsp. baking powder  
1 tsp. baking soda  
1 tsp. ginger  
1 cup raisons

In large mixing bowl, beat zucchini, sugars and eggs. Stir in oil, molasses and vanilla. Add all dry ingredients. Mix well. Pour into 2 greased and floured loaf pans. Bake at 325 degrees for 80 minutes. Cool thoroughly. Wrap in foil to store. Tastes better when cool, and spices have had time to rest.