

# Zucchini Bread with Caramel Glaze

2 cups grated zucchini  
3 eggs, beaten  
1 cup oil  
1 cup brown sugar  
1 cup sugar  
3 tsp vanilla  
sifted  
1 cup chopped nuts (optional)

3 cups flour  
1 tsp salt  
1 tsp baking powder  
1 tsp baking soda  
3 tsp cinnamon  
¼ tsp nutmeg

Glaze:  
¼ cup butter  
½ cup brown sugar  
3 tbsp milk  
1 tsp vanilla  
1 cup powdered sugar,

Preheat oven to 325°. Grease and flour 2 bread pans; set aside.

In large bowl stir together with a spoon zucchini, eggs, oil, sugars and vanilla. Add flour, salt, baking powder, baking soda, cinnamon and nutmeg; stir well by hand. Fold in nuts and pour into bread pans. Bake 50-60 minutes or until done. Let cool in pans 15 minutes then remove to cooling racks to cool completely.

For Glaze: In heavy saucepan melt butter and add milk and brown sugar. Bring to a boil over medium heat, stirring constantly. Boil and stir 1 minute then remove from heat. Whisk in powdered sugar and stir for 2-3 minutes or until glaze thickens slightly\*. Pour or spoon over loaves, letting some drizzle down sides. Cool 15 minutes and enjoy.

\* Do not let glaze cool too much or it will be too stiff to pour over loaves. If this happens, return to very low heat and stir until it loosens up a bit.