

## Wheat Germ Zucchini Bread

3 eggs  
1 cup oil  
1 cup brown sugar  
1 cup white sugar  
2 cups ground unpeeled zucchini  
3 tsps. maple flavoring  
½ cup wheat germ  
2 ½ cups unsifted flour  
½ tsp. baking powder  
2 tsps. baking soda  
2 tsps. salt  
1 cup finely chopped nuts

Mix together eggs, oil, and sugars. Add zucchini and flavoring. Mix and add wheat germ, flour, baking powder, soda, salt, and nuts. Divide dough. Bake in 2 greased and floured 5x9 loaf pans at 350 degrees for about an hour. Cool in pan 10 minutes and then put on a rack.