

Pecan Praline Breakfast Bread

Servings: 8

Prep Time: 15 minutes

Total Time: 1 hour

1 cup oil

3 eggs slightly beaten

2 cups sugar

2 cups raw zucchini squash, grated (surprise-get your vegetable and never know it)

2 tsp. vanilla

3 cups all-purpose flour

1 tsp. baking soda

¼ tsp. baking powder

Pinch of salt

3 tsp. cinnamon

1 cup chopped pecans

Combine oil, eggs, sugar, zucchini and vanilla in a large mixing bowl, blend well.

Stir in flour, soda, baking powder, salt and cinnamon. Do not beat. Stir in nuts. Spoon batter into 2 well-greased 8 1/2 loaf pans.

Bake at 325 degrees for 1 hour or until light golden brown.

Praline Pecan Glaze

¾ cup brown sugar

½ tsp. cinnamon

6 Tbsp. butter

3 Tbsp. water

½ cup chopped roasted pecans

Combine all ingredients except pecans, boil stirring constantly until sugar dissolves. Remove from heat and stir in pecans. Pour over bread.

Lisa's Notes: Gayle Braley from Apex, won second place in the Pecan Breakfast Recipe contest with this moist delicious bread.