**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.