

## Wheat Germ Zucchini Bread

Beat together until foamy and thick

- 3 eggs
- 1 cup sugar
- 1 cup brown sugar
- 1 cup oil
- 3 tsp. maple flavoring

Stir in 2 cups coarsely shredded zucchini (optional—peeled)

Add and mix well

- 2 tsp. baking soda
- ½ tsp. baking powder
- 2 tsp. salt
- ½ cup wheat germ
- 2 ½ cups flour

Add 1 cup chopped nuts

Spoon into two greased and floured loaf pans, 9" x 5".

Sprinkle tops with 2-3 T sesame seeds.

Bake at 350 degrees about 1 hour. Cool in pans about 10 minutes before removing from pans.