

## Moist Zucchini Bread

½ cup vegetable oil  
½ cup vanilla yogurt, no added sugar  
2 cups Splenda®  
¾ cup egg substitute  
2 cups raw shredded zucchini  
2 cups whole wheat pastry flour  
1 teaspoon baking soda  
1 teaspoon salt  
½ teaspoon baking powder  
3 teaspoons cinnamon  
3 teaspoons vanilla  
Dash of nutmeg

Blend oil, yogurt, and Splenda® together in a bowl. Add egg substitute and zucchini, stir. Sift dry ingredients together and add to the Splenda® mixture. Add vanilla. Stir in nuts and/or raisins if desired. Bake in two loaf pans (coated in non-stick cooking spray) at 300°F for 45–60 minutes. Makes 16 servings.

Nutrition information per serving: 125 calories, 4 grams protein, 7 grams fat, 12 grams carbohydrate, 267 mg sodium.