



## Pumpkin Zucchini Walnut Bread

Sweet Shortening - 1¼ cups  
White Sugar - 1¼ cups  
Packed Brown Sugar - 1 cup  
Large Eggs - 5 ea  
Pumpkin - 1 can (15 oz)  
Zucchini, Seeded and Shredded (with skin on) - 1 cup  
Maple Extract - 1 tbsp  
All Purpose Flour - 3½ cups  
Baking Powder - 1 tsp  
Baking Soda - 1¼ tsp  
Salt - 1 tsp  
Pumpkin Pie Spice - 1½ tbsp  
Vanilla Paste - 1 tbsp  
Walnuts, Toasted and Chopped - ½ cup

In a small mixer with the paddle attachment, cream shortening and sugars. Add eggs, one at a time, beating well after each egg to ensure incorporation into the mix then add vanilla paste. Beat in pumpkin puree, shredded zucchini and maple extract. In a separate bowl, combine the flour, pumpkin pie spice, baking powder, baking soda, and salt, and mix with a whisk. Add the flour mixture to the creamed mixture, and mix until just combined. Fold in the chopped walnuts. Spray a 10-inch Loaf pan with Bakers Spray (contains flour), pour the pumpkin mixture into the pan and slightly agitate the pan to remove any air pockets. Bake at 350°F for 55-65 minutes, or until a toothpick inserted in the center comes out clean. Cool for 5 minutes before removing from the loaf pan, then place onto a cooling rack and cool. Serve warm with cream cheese spread. Also great toasted or battered and used for French toast.