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Cherry Zucchini Bread

Category: Breads

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Yield: 1 loaf

- 2 eggs
- 3/4 cup granulated sugar
- 1/3 cup vegetable oil
- 1/3 cup lemon juice
- 1/4 cup water
- 2 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp ground cinnamon
- 1/2 tsp baking powder
- 1/4 tsp salt
- 2/3 cup shredded unpeeled zucchini
- 2/3 cup dried tar cherries
- 1 tbsp grated lemon peel

Procedures

1. Put eggs in a large mixing bowl. Beat with an electric mixer on medium speed 3 to 4 minutes, or until eggs are thick and lemon colored.
2. Add sugar, oil, lemon juice and water; mix well. Combine flour, baking powder, cinnamon, soda and salt.
3. Add flour mixture to egg mixture; mix well. Stir in zucchini, cherries and lemon peel.
4. Grease and flour the bottom only of a 8-1/2 x 4-1/2-inch loaf pan. Pour batter into prepared pan.
5. Bake in a preheated 350-degree oven 55 to 65 minutes, or until wooden pick inserted in center comes out clean.
6. Let cool in pan on wire rack 10 minutes.
7. Loosen edges with a metal spatula. Remove from pan. Let cool completely.
8. To store, wrap tightly in plastic wrap.
9. Courtesy of the Cherry Marketing Institute

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Preparation:

Prepare cake mixes and bake according to directions (any size pans). Prepare pudding mix and chill until ready to assemble. Crumble white sandwich cookies in small batches in blender, they tend to stick, so scrape often. Set aside all but about 1/4 cup. To the 1/4 cup cookie crumbs, add a few drops green food coloring and mix using a fork or shake in a jar.

When cakes are cooled to room temperature, crumble into a large bowl. Toss with half the remaining white cookie crumbs and the chilled pudding. You probably won't need all of the pudding, mix with the cake and "feel" it, you don't want it soggy, just moist; gently combine. Put mixture into clean litter box.

Put three unwrapped Tootsie rolls in a microwave safe dish and heat until soft and pliable. Shape ends so they are no longer blunt, curving slightly. Repeat with 3 more Tootsie rolls and bury in mixture. Sprinkle the other half of cookie crumbs over top. Scatter the green cookie crumbs lightly over the top, this is supposed to look like the chlorophyll in kitty litter. Heat remaining Tootsie Rolls, three at a time in the microwave until almost melted. Scrape them on top of the cake and sprinkle with cookie crumbs. Place the box on a newspaper and sprinkle a few of the cookie crumbs around. Serve with a new pooper scooper.

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