

Make a culinary statement with this bread that you customize yourself. Choose from four options—zucchini, carrot, pear, or peach. It's simple, summery, and super!

CHOOSE-A-FRUIT-OR-VEGETABLE BREAD

- 1 cup all-purpose flour
- ½ cup whole wheat flour
- ⅓ cup quick-cooking rolled oats
- 1 teaspoon baking soda
- ½ cup butter *or* margarine
- ½ cup sugar
- 2 eggs
- 2 tablespoons milk
- 1 teaspoon vanilla
- ½ teaspoon finely shredded lemon peel
- 1 cup finely shredded zucchini, carrots, *or* peeled pears *or* finely chopped peeled peaches
- ½ cup chopped walnuts

Combine flours, oats, and soda; set aside. In a large mixer bowl beat butter or margarine with an electric mixer on medium speed for 30 seconds. Add sugar; beat till fluffy, scraping sides of bowl often. Add eggs, milk, vanilla, and lemon peel; beat well. Stir in vegetable or fruit. Add flour mixture, a *third* at a time, beating on low speed till combined. Stir in walnuts.

Spread batter in a greased 5½-cup ring mold or 8x4x2-inch loaf pan. Bake in a 350° oven 35 to 40 minutes for ring mold or 55 to 60 minutes for loaf pan, or till a wooden toothpick inserted in center comes out clean. Cover with foil the last 10 minutes of baking. Cool 10 minutes. Remove from pan; cool on wire rack. Wrap and store overnight for easier slicing. Makes 1 loaf, 12 servings.

Nutrition information per slice: 180 cal, 4 g pro., 14 g carbo., 12 g fat, 67 mg chol, 180 mg sodium.