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## Blueberry Zucchini Bread

- 3 eggs
- 1 cup oil
- 2 cups sugar
- 2 cups grated zucchini
- 3 tsp. vanilla
- 3 cups sifted flour
- 1 tsp. salt
- 1 tsp. baking soda
- 3tsp. cinnamon
- Dash of nutmeg
- 1 tsp. baking powder
- 1/2 cup chopped nuts
- 1 cup fresh or frozen blueberries

Preheat oven to 325 degrees.

Lightly spray two loaf pans with nonstick cooking spray.

Beat eggs until light and foamy. Add oil and sugar, grated zucchini and vanilla. Mix gently, but well. Add flour, salt, spices, baking powder, and baking soda. Blend well. Fold in nuts and blueberries.

Divide batter into 2 loaf pans. Bake for 1 hour or until a toothpick inserted into the loaf comes out clean.