**Zucchini Bread or Muffins**

3 cups grated zucchini  
2/3 cup melted butter  
1 1/3 cups sugar  
2 eggs, beaten  
2 teaspoons vanilla  
2 teaspoons baking soda  
pinch salt  
3 cups flour  
2 teaspoons cinnamon  
½ teaspoon ground nutmeg  
½ cup pecans or walnuts  
½ cup raisins

1) Preheat oven to 350 degrees  
2) Mix sugar, eggs and vanilla until well blended.  
3) Add zucchini and butter, and mix at low speed. Sprinkle over this mixture the salt and baking soda and blend lightly.  
4) In a separate bowl, mix the cinnamon, nutmeg and flour. Add this, with the mixer at a slow speed, spoonful by spoonful to the zucchini/egg mixture.  
5) Fold the nuts and raisins into the batter by hand.  
6) Fill a buttered and floured muffin tin or a loaf pan with the batter. This recipe makes approximately 15 muffins or one loaf.

These muffins are excellent and freeze well.  
Judy Wright