

Zucchini Bread

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- 3 eggs
- 2 cups granulated sugar
- 1 cup vegetable or canola oil
- 2 cups grated, peeled raw zucchini
- 3 tsp. vanilla extract
- 3 cups all purpose flour
- 1 tsp. salt
- 1 tsp. baking soda
- 1/4 tsp. double-acting baking powder
- 3 tsp. ground cinnamon
- 1 cup coarsely chopped filberts or walnuts

Preheat oven to 350 degrees

1. Beat the eggs until light and foamy.
2. Add the sugar, oil, zucchini, and vanilla and mix lightly but well.
3. Combine the flour, salt, soda, baking powder, and cinnamon and add to the egg-zucchini mixture.
4. Stir until well blended, add nuts, and pour into 2- 9x5x3 inch greased loaf pans. Bake for 1 hour. Cool on a rack.

