

## Zucchini Bread

- ▶ Grab some zucchini while at the grocery store (or from your garden) – you'll be glad you did. This delicious zucchini bread recipe (you might want to double the recipe because it freezes well) will please everyone in your family. It's very easy to make and will be ready to eat in less than two hours.
- ▶ The recipe yields 2 loaves.
- ▶ Use 3 cups all-purpose flour,
- ▶ 1 teaspoon salt,
- ▶ 1 teaspoon baking soda,
- ▶ 1 teaspoon baking powder,
- ▶ 3 teaspoons ground cinnamon,
- ▶ 3 eggs,
- ▶ 1 cup vegetable oil,
- ▶ 2 1/4 cups white sugar,
- ▶ 3 teaspoons vanilla extract,
- ▶ 2 cups grated zucchini,
- ▶ 1 cup chopped walnuts.
- ▶ Grease and flour two 8 x 4 inch pans. Preheat oven to 325 degrees F. Sift flour, salt, baking powder, soda and cinnamon together in a bowl. Beat eggs, oil, vanilla and sugar together in a large bowl. Add sifted ingredients to the creamed mixture and beat well. Stir in zucchini and nuts until well combined. Pour batter into prepared pans. Bake for 40 to 60 minutes or until tester inserted in the center comes out clean. Cool in pan on rack for 20 minutes.

