

Mom's Zucchini Bread

20 minute preparation

2 hour cook time

Ready in 1 hour 40 minutes

Ingredients:

3 cups all-purpose flour

1 teaspoon salt

1 teaspoon baking soda

1 teaspoon baking powder

1 tablespoon 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



1. Grease and flour two 8" x 4" pans. Preheat oven to 325° F.
2. Sift flour, salt, baking powder, soda, and cinnamon together in a bowl
3. 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.
4. Bake for 40 - 60 minutes or until tester inserted in the center comes out clean. Cool in pan on rack for 20 minutes. Remove bread from pan and completely cool.