

ZUCCHINI BREAD

(More-With-Less Cookbook)

3 eggs
¾ c. sugar
1 c. oil
2 c. raw, grated zucchini
1 Tbsp. vanilla
3 c. flour
1 tsp. salt
1 tsp. baking soda
1 tsp. baking powder
3 tsp. cinnamon
1 c. nuts (optional)

Combine eggs, sugar, oil, grated zucchini and vanilla in a bowl.

In a separate bowl, whisk together flour, salt, baking soda, baking powder and cinnamon.

Add the flour mixture to the egg mixture and mix just until combined. Stir in nuts if using. Pour into two greased loaf pans. Bake at 350 for 1 hour or until done.

Makes 2 loaves.

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