

Zucchini Bread

You will like this bread. Zucchini is inexpensive and if you've never tried it, I think you are in for a pleasant surprise. You can use up to 4 cups zucchini without changing the other ingredients. Wally's brother, Bruce Wetherhold, is an expert at making this Zucchini Bread.

3 large eggs
2 cups sugar
1 cup oil
2 cups raw zucchini, peeled and grated,
or up to
4 cups raw zucchini, if plenty is available
3 tsp. vanilla

3 cups all-purpose flour
1 tsp. salt
1 tsp. baking soda
1/4 tsp. baking powder
3 tsp. cinnamon
1 cup coarsely chopped nuts



Mix together the eggs, sugar, oil, zucchini, and vanilla.

In another bowl blend the flour, salt, baking soda, baking powder and cinnamon.

Add to the mixture blending well.

Fold in the chopped nuts.

Spoon into two greased and floured 9-inch x 5-inch x 3-inch loaf pans.

Bake at 350 degrees for 1 hour or until wooden pick inserted into center is withdrawn clean.

Cool in pan 10 minutes, remove from pan.

Cool completely on wire rack.

Yield: 8 - 12 servings.