

Zucchini Bread

Active Time: 15 Minutes

Cook Time: 1 Hours 15 Minutes

Total Time: 1 Hours 30 Minutes

Makes: 2 loaves

This is the best zucchini bread ever made! A wonderful option is to replace half of the oil with applesauce. You can also exchange part of the sugar with brown sugar. We love to add chopped pecans.

INGREDIENTS

3 eggs

1 cup vegetable oil -or- 1/2 cup oil & 1/2 cup applesauce

2 cups white sugar

2 cups grated zucchini (drained well in colander)

2 teaspoons vanilla extract

3 cups all-purpose flour

3 teaspoons ground cinnamon

1/2 teaspoon ground nutmeg (optional)

1 teaspoon baking soda

1/4 teaspoon baking powder

1 teaspoon salt

1/2 cup chopped walnuts or pecans (optional)

DIRECTIONS

Preheat oven to 325 degrees F. Grease and flour two 8x4 inch loaf pans.

In a large bowl, beat eggs until light and frothy. Mix in oil and sugar. Stir in zucchini and vanilla. Combine flour, cinnamon, soda, baking powder, salt and nuts; stir into the egg mixture. Divide batter into prepared pans and bake for 60 to 70 minutes, or until done.