

ZUCCHINI BREAD



- 1 1/4 cups flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1/4 tsp. ground cinnamon

- 3/4 cup sugar
- 2 large eggs, beaten
- 1/2 cup vegetable oil
- 1 tsp. vanilla
- 1/2 tsp. salt

- 2 cups grated zucchini
- 1 1/2 cups ground pecans or walnuts

Preheat oven to 350 degrees.

Whisk all your dry ingredients together. In another bowl, beat together your wet ingredients. Stir in the dry mixture. When blended, fold in the zucchini and nuts.

Pour batter into a greased pan. Bake about 45 minutes for a regular loaf sized pan or until the sides pull away from the pan and the top is firm. Cool in the pan for 10-15 minutes before turning out onto a rack.

Freezes well. Wrap in plastic wrap and then foil.

Cook's Note: Be sure the zucchini is squeezed dry of any juice.

Cook's Note: Grinding up the nuts makes a nice delicate texture to the bread. You can use whole or broken as well.