

# Zucchini Bread

**Yield: 1 loaf/8 servings**

## Ingredients

2 eggs  
1 cup granulated sugar  
½ cup vegetable oil  
1 cup grated raw zucchini  
1 tsp. vanilla extract  
2 cups all-purpose flour  
½ tsp. salt  
½ tsp. baking soda  
1 tsp. baking powder  
1 tsp. ground cinnamon  
1 cup coarsely chopped walnuts  
Icing sugar optional

## Preparation

1. Beat the eggs in a large bowl until light and foamy.
2. Add the sugar, oil, zucchini, and vanilla and mix lightly but well.
3. Combine the flour, salt, soda, baking powder, and cinnamon and add to the wet mixture.
4. Stir until well blended, add nuts, and pour into a 9 x 5 x 3-inch greased loaf pans.
5. Bake in a preheated oven at 330° F with fan, center rack for 40-50 minutes.
6. Remove from oven and cool for 15 minutes, remove from pan and cool on a rack completely.
7. Dust with icing sugar.



