



Zucchini Bread

Prep & Cook time: 1 hour and 20 minutes
Makes two loaves

Ingredients

- 3 cups All-purpose flour
- 1 tsp. salt
- 1 tsp baking powder
- 1 tsp baking soda
- 3 tsp. ground cinnamon
- 3 eggs
- 1 cup Canola oil
- 3 tsp. vanilla extract
- 2 ¼ cup granulated sugar
- 2 cups zucchini, grated
- 1 cup walnuts, chopped

Directions

- Preheat oven to 325 degrees F.
- Grease and flour two 8x4 inch pans.
- Sift flour, salt, baking powder, baking soda and cinnamon together in a bowl.
- In a separate bowl, beat eggs, oil, vanilla and sugar together. Add sifted ingredients to the creamed mixture and beat well. Stir in zucchini and nuts until well combined. Pour batter into prepared pans.
- Bake for 40-60 minutes, or until toothpick inserted in center comes out clean.
- Cool in pan on racks for 20 minutes. Remove bread from pan and completely cool.

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