

Zucchini Bread

Source: ?

Ingredients

- 3 Eggs
- 1 cup Oil
- 2 cups Sugar
- 2 cups Peeled And Grated Zucchini
- 1 teaspoon Vanilla
- 3 cups Sifted Flour
- 1 teaspoon Salt
- 1 teaspoon Soda
- 1½ teaspoons Cinnamon
- ½ teaspoon Ginger
- ½ teaspoon Nutmeg
- ½ teaspoon Baking Powder
- ¾ cups Nuts

Method

Beat eggs until light and fluffy. Add oil, sugar, grated zucchini and vanilla. Mix lightly but well.

Add flour, salt, soda, spices and baking powder (sift together first). Mix until blended.

Stir in chopped nuts.

Pour into 2-3 greased loaf pans (2- 9x5x2").

Bake at 325°F for 1 hour. Let stand on rack 10-15 minutes. Remove from pans and cool on rack.