

# Zucchini Bread



## Ingredients

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 tablespoon ground cinnamon
- 3 large eggs
- 1 cup vegetable oil
- 2  $\frac{1}{4}$  cups white sugar
- 3 teaspoons vanilla extract
- 2 cups grated zucchini
- 1 cup chopped walnuts (optional)

## Directions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease and flour two 8x4-inch pans.
2. Sift flour, salt, baking powder, baking soda, and cinnamon together in a large bowl.
3. Beat eggs, oil, sugar, and vanilla together in a separate large bowl with an electric mixer until combined; add flour mixture and beat well. Stir in zucchini and walnuts until well combined. Pour batter into the prepared pans.
4. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 40 to 60 minutes. Cool in the pans on a wire rack for 20 minutes. Run a table knife around the edges to loosen. Invert carefully onto a wire rack and let cool completely.

Enjoy. Our 2 loaves last about 1 day if we' re lucky.