

# Zucchini Bread

**Servings:** 20

**Calories:** ~292/serving

**Time:** 2h

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## Ingredients

- 3 cups all purpose flour
  - 1 tsp salt
  - 1 tsp baking soda
  - 1 tsp baking powder
  - 1 tbsp ground cinnamon
  - 3 eggs
  - 1 cup vegetable oil
  - 2 1/4 cups white sugar
  - 3 tsp vanilla extract
  - 2 cups grated zucchini
  - 1 cup chopped walnuts
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## Instructions:

- Pre-heat oven to 325
- Grease and flour two bread pans
- Mix flour, salt, baking powder, baking soda, and cinnamon together in bowl
- Beat eggs, oil, vanilla, and sugar together in another bowl
- Add dry ingredients to wet and mix
- Add zucchini and nuts and mix
- Pour batter into pans
- Bake for 40-60 minutes
- Let cool for 20 minutes, then remove from pan and cool completely
- Try and get ~10 slices per loaf

Source: all recipes - zucchini bread

Made on: 2018/12/01