A Recipe For:

 

# **Zucchini Bread**

**From the Kitchen of:** Aunt Dianna

**Servings:** 2 loaves

**Prep Time:** 30 min. **Bake Time:** 1 Hour **Bake Temp:** 325

**Ingredients:**

* 3 eggs
* 2 1/2 cups sugar
* 1 cup oil
* 2 cups grated peeled zucchini
* 3 tsp vanilla
* 3 ¼ cups flour
* 3 tsp cinnamon
* 1 tsp baking soda
* ¼ tsp baking powder
* 6 oz. chocolate chips

1. Beat eggs and then add sugar. Add oil slowly as it will splash, add zucchini. Mix cinnamon, baking soda and baking powder with flour and add to bowl in 1-2 cup increments. Add ½ cups of chocolate chips to mix.
2. Grease (or spray with Pam) 2 loaf pans and pour batter into pans evenly. Sprinkle remaining chocolate chips evenly on top of loaves.

Bake for 1 – 1 hour 15 minutes.

Let cool for 30 minutes, run knife around outside edges to loosen, turn over and bread should just pop out!