



## Zucchini Bread

Recipe courtesy Paula Deen

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<b>Prep Time:</b>	10 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	--	Easy	2 loaves
<b>Cook Time:</b>	1 hr 0 min		

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### Ingredients

3 1/4 cups all-purpose flour  
1 1/2 teaspoons salt  
1 teaspoon ground nutmeg  
2 teaspoons baking soda  
1 teaspoon ground cinnamon  
3 cups sugar  
1 cup vegetable oil  
4 eggs, beaten  
1/3 cup water  
2 cups grated zucchini  
1 teaspoon lemon juice  
1 cup chopped walnuts or pecans

### Directions

Preheat oven to 350 degrees F. In a large bowl, combine flour, salt, nutmeg, baking soda, cinnamon and sugar. In a separate bowl, combine oil, eggs, water, zucchini and lemon juice. Mix wet ingredients into dry, add nuts and fold in. Bake in 2 standard loaf pans, sprayed with nonstick spray, for 1 hour, or until a tester comes out clean. Alternately, bake in 5 mini loaf pans for about 45 minutes.

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