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## Zucchini Bread

Serving Size : 2

- 3 Eggs
- 1 cup Oil
- 2 cups Shredded raw zucchini
- 1 3/4 cups Sugar
- 1/4 teaspoon Baking powder
- 2 teaspoons Baking soda
- 2 teaspoons Cinnamon
- 1 teaspoon Salt
- 2 teaspoons Vanilla
- 1 cup Chopped nuts
- 2 cups Flour

Put zucchini in strainer and press or squeeze with hands to get excess liquid out. Beat eggs, sugar, and oil together. Add flour, baking powder, soda, cinnamon, salt, vanilla, and nuts. Mix together by hand. Add zucchini (minus liquid). Beat mixture. Pour into 2 greased, floured loaf pans.

Bake 1 hr. at 350 deg. F. Recipe may be doubled.

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