**Old Kansas GLUTEN FREE! Recipe Zucchini Bread**

**From Aunt Erma Anderson (Mrs. Andy) of Topeka, Kansas**

3 eggs

2 cups sugar

1 cup oil

2 cups grated raw zucchini

2 cups Bob’s Redmill Gluten Free flour

1 ½ teaspoons Xantham gum

3 teaspoons cinnamon

2 teaspoons baking soda

¼ teaspoon baking powder

¾ teaspoon salt

1 cup chopped walnuts

2 teaspoons vanilla

Beat eggs until light; add sugar and oil together and beat again. Add zucchini and flour, sifted with cinnamon, baking soda, baking powder, and salt. Last add nuts and vanilla. Bake in two greased and floured 8 inch by 4 inch baking pans. Bake at 350 degrees for one hour. Makes two loaves.

**Note from Aunt Erma:** When we lived north of town (Topeka, KS in the 1940s), we had a bachelor neighbor with a green thumb. He was very generous with his garden produce. Every day there would be a couple of zucchini on our back porch. One day I asked him what to do with them. He came back over with this recipe which I have used ever since.

**Note from Dave:** Margie and I took a trip to Tennessee in 1976 and stopped to visit relatives in Kansas. Aunt Erma and Uncle Andy Anderson invited us over for dinner and their prayers and love brought us to tears, and later to Jesus. They had been praying for my salvation since I was a little boy and for Margie and me since our marriage in 1972. They were the first Christians we met who really “walked their talk”. A few months after we returned from this trip, Margie and I accepted Christ ourselves.