



# Queenie Zucchini Bread

## Ingredients

 3 medium zucchini, shredded  
(3 cups)

 1<sup>2</sup>/<sub>3</sub> cups sugar

 <sup>2</sup>/<sub>3</sub> cup vegetable oil

 2 teaspoons vanilla

 4 eggs

 3 cups Gold Medal  
all-purpose or  
whole wheat flour 

 2 teaspoons baking soda

 1 teaspoon salt

 <sup>1</sup>/<sub>2</sub> teaspoon baking powder

 1<sup>1</sup>/<sub>4</sub> teaspoons ground allspice

## How To

**1 HEAT** oven to 350°. Grease just the bottom of 9-inch loaf pan.

**2 STIR** zucchini, sugar, oil, vanilla and eggs in large bowl until mixed. Stir in other ingredients until mixed. Pour batter into pan.

**3 BAKE** 1 hour 10 minutes to 1 hour 20 minutes or until toothpick poked in center comes out clean. Cool 10 minutes. Loosen sides of loaf from pan, and take bread out of pan. Cool completely. Makes 1 loaf.

The Rainbow Bakery  
Gold Medal Flour,  
1998