

Zucchini Bread

INGREDIENTS

3 eggs
1 cup vegetable oil
1 2/3 cup white sugar
2 teaspoons vanilla extract
2 cups grated zucchini

2 cups all-purpose flour
1 cup whole wheat flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
2 teaspoons ground cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon cloves
1/2 cup chopped walnuts

DIRECTIONS

1. Preheat the oven to 325 degrees F. Grease and flour two 9 x 5 or 8 x 4 loaf pans.
2. In a large bowl, stir together flours, baking soda, baking powder, salt, cinnamon, nutmeg, cloves, and walnuts. In a medium bowl, beat eggs until foamy. Stir in oil, sugar, vanilla, and zucchini. Make a well in the center of the dry ingredients, and pour in the wet ingredients. Mix just until blended.

3. Spoon batter into prepared loaf pans.
4. Bake at 325 degrees for 50 to 60 minutes in the preheated oven, until a toothpick inserted in the center of the bread comes out clean. Place on wire rack and cool 10 to 15 minutes before removing from pans. Continue to cool on wire rack.

Makes 2 loaves

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