



Zucchini Bread

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 55 minutes

I don't know how this zucchini bread could be better! It's moist, but not mushy; crunchy with the toasted walnuts; sweet (without overpowering) and hinted with cinnamon.

- 3 cups all-purpose flour**
- 1 teaspoon salt**
- 1 teaspoon baking soda**
- 1 teaspoon baking powder**
- 3 teaspoons ground cinnamon**
- 3 each eggs**
- 1 cup vegetable oil**
- 2 1/4 cups sugar**
- 3 teaspoons vanilla extract**
- 2 cups zucchini (about 2 medium zucchinis), grated**
- 1 cup walnuts, chopped and toasted**



Grease and flour two 9 x 5 inch pans. Preheat oven to 325°F.

Sift flour, salt, baking powder, soda, and cinnamon together in a bowl.

In a standing mixer, beat eggs, oil, vanilla, and sugar together in a large bowl.

Change to mixing paddle and add sifted ingredients to the creamed mixture, and mix well.

Stir in zucchini and nuts until well combined.

Pour batter into prepared pans.

Bake for 50 to 60 minutes, or until tester inserted in the center comes out clean.

Cool in pan on rack for 20 minutes.

Remove bread from pan, and completely cool.