



From the kitchen of Southern Weddings

ZUCCHINI BREAD

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INGREDIENTS

3 cups all-purpose flour	3 eggs
1 teaspoon salt	1 cup vegetable oil
1 teaspoon baking soda	2 1/4 cups white sugar
1 teaspoon baking powder	3 teaspoons vanilla extract
3 teaspoons ground cinnamon	2 cups grated zucchini
1/2 teaspoon ground nutmeg	1 cup chopped walnuts



DIRECTIONS

Grease and flour two 8 x 4 inch pans. Preheat oven to 325 degrees F (165 degrees C).

Stir flour, salt, baking powder, soda, cinnamon and nutmeg together in a bowl until mixed.

Beat eggs, oil, vanilla, and sugar together in a large bowl. Add dry ingredients to the creamed mixture, and beat well. Stir in zucchini and nuts until well combined. Pour batter into prepared pans.

Bake for 50 to 60 minutes, or until toothpick inserted in the center comes out clean. Cool in pan on rack for 30 minutes with dishtowel covering pans. Remove bread from pan, and completely cool.