

GRANDMA'S ZUCCHINI BREAD WITH WALNUTS

INGREDIENTS:

**3 CUPS ALL-PURPOSE FLOUR
1 TEASPOON SALT
1 TEASPOON BAKING SODA
1 TEASPOON BAKING POWDER
3 TEASPOONS GROUND CINNAMON
3 EGGS
1 CUP VEGETABLE OIL
2-1/2 CUPS WHITE SUGAR
3 TEASPOONS VANILLA EXTRACT
2 CUPS GRATED ZUCCHINI
1 CUP CHOPPED WALNUTS**

DIRECTIONS:

Grease and flour two 8 X 4 inch pans. Preheat oven to 325 degrees.

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

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 40 to 60 minutes, or until tester inserted in center comes out clean. Cool on rack for 20 minutes. Remove from pan and cool completely.

ENJOY!

Submitted by Lin Morgan