

Mom's Zucchini Bread

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Rated: ★★★★★

Submitted By: v monte

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Prep Time: 20 Minutes

Cook Time: 1 Hour

Ready In: 1 Hour 40 Minutes

Servings: 24

"Really, really good and moist- my kids eat it as quickly as I can make it. Bread will freeze well, and keep in refrigerator for weeks."

INGREDIENTS:

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

DIRECTIONS:

1. Grease and flour two 8 x 4 inch pans. Preheat oven to 325 degrees F (165 degrees C).
2. Sift flour, salt, baking powder, soda, and cinnamon together in a bowl.
3. Beat eggs, oil, vanilla, and sugar together in a large bowl. Add sifted ingredients to the creamed mixture, and beat well. Stir in zucchini and nuts until well combined. Pour batter into prepared pans.
4. Bake for 40 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.

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