

Zucchini Bread

Papa Harold Friedland

Makes: 2 -3 loaves

Preheat: 350

Ingredients

3 eggs
1 cup light vegetable oil
2 cups grated zucchini*
1 tbsp vanilla extract
3 cups flour
2 cups granulated sugar
1 tsp salt
1 tsp baking soda
¼ tsp baking powder
1 tsp cinnamon
¼ tsp nutmeg

Method

*Wash and trim zucchini but do not peel. Grate zucchini with food processor and squeeze out excess moisture. Measure 2 cups grated zucchini.

1. Pam 2-3 regular or 5-6 mini loaf pans.
2. Mix all ingredients in order shown with a running electric mixer.
3. Divide batter among pans. **Do not fill pans more than 2/3 full!**
4. Bake in middle of oven (or rotate pans during baking) for 40 minutes to 1 hour. Cake tester should come out clean. **Do not overbake.**

Can substitute unsweetened applesauce for half of the oil. If using cinnamon applesauce, use scant measures of sugar and cinnamon.