

# Zucchini Bread



PREPARATION TIME  
20 minutes



COOKING TIME  
1 hour



PERFECT PARTNER  
hot tea



Zucchini bread makes a special and inexpensive hostess gift. Double, or even triple, the recipe; bake in colored foil pans and freeze the extra loaves for that last-minute invitation.

## SHOPPING LIST

• zucchini • walnuts

## ON HAND

• eggs • oil • sugar • flour  
• vanilla extract • salt  
• baking powder • cinnamon  
• baking soda

# Zucchini Bread

## INGREDIENTS

- 2 eggs, beaten
- 1 cup vegetable oil
- 2 cups sugar
- 2 teaspoons vanilla extract
- 2 cups grated zucchini
- 2 cups flour, sifted
- 1 teaspoon salt
- 1/2 teaspoon baking powder
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1/2 cup finely chopped walnuts

MAKES **2** LOAVES

**COOKIN'**  
*Express*

• Zucchini can be grated in a jiffy by using the largest grating disc in your food processor. An added bonus—you don't even need to peel the zucchini first!

## Make Ahead

These luscious loaves will keep in the freezer, well-wrapped, for up to 3 months.

## ♦ VARIATION

Add 1/2 teaspoon of grated lemon peel to the batter in step 2.

**1** Preheat oven to 325°F. Grease two 4 x 8-inch loaf pans. Beat eggs, oil, sugar and vanilla in a large bowl with an electric mixer set at medium speed until foamy.



**2** Add zucchini to egg mixture. Combine flour, salt, baking powder, cinnamon and baking soda in a separate bowl.

**3** Gradually add flour mixture to zucchini mixture, beating continually until well mixed.



**4** Stir chopped walnuts into batter. Bake loaves for about 1 hour or until golden brown.