

Misc.

Zucchini Bread

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3 eggs

1 1/2 cups sugar

3/4 cup canola oil

3 cups flour

1 teaspoon salt

1/4 teaspoon baking powder

1 teaspoon baking soda

1 1/2 teaspoons cinnamon

1 1/4 teaspoons vanilla extract

2 cups zucchini, peeled and grated

Preheat the oven to 350 degrees.

Coat a 9x5-inch loaf pan with cooking spray.

In a bowl, beat the eggs, sugar, and canola oil for 1 minute.

Add the flour, salt, baking powder, baking soda, cinnamon and vanilla extract. Beat until smooth.

Stir in the zucchini. Transfer to the loaf pan.

Bake for 55 minutes or until a toothpick inserted in the center comes out clean.

Per Serving (excluding unknown items): 4253 Calories; 183g Fat (38.4% calories from fat); 61g Protein; 599g Carbohydrate; 16g Dietary Fiber; 636mg Cholesterol; 3741mg Sodium. Exchanges: 19 Grain(Starch); 2 1/2 Lean Meat; 1 Vegetable; 34 Fat; 20 Other Carbohydrates.