

Zucchini Bread

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Yield: 2 loaves

*3 eggs, slightly beaten
1 cup vegetable oil
1 1/2 cups sugar
3 medium zucchini, grated
2 teaspoons vanilla
2 cups sifted flour
1/4 teaspoon baking powder
2 teaspoons baking soda
1 tablespoon cinnamon
1 teaspoon salt
1 cup raisins
1 cup chopped walnuts*

Preheat the oven to 375 degrees.

In a bowl, combine the egg, oil, sugar, zucchini and vanilla.

In a bowl, sift the flour, baking powder, baking soda, cinnamon and salt. Stir into the egg mixture. Stir in the raisins and nuts.

Pour the batter into two well-greased 8x5x3-inch loaf pans.

Bake for one hour or until a toothpick inserted in the center comes out clean.

Cool in the pans on a wire rack for 10 minutes.

Remove from the pan.

Per Serving (excluding unknown items): 5467 Calories; 308g Fat (49.1% calories from fat); 85g Protein; 631g Carbohydrate; 29g Dietary Fiber; 636mg Cholesterol; 5026mg Sodium. Exchanges: 13 Grain(Starch); 6 1/2 Lean Meat; 3 Vegetable; 7 1/2 Fruit; 57 Fat; 20 Other Carbohydrates.