

AMERICAN

Zucchini Bread

PREP

30 Minutes

COOK

70 Minutes

SERVES

12 - 16



Ingredients

- ☐ 3 Cups of All-Purpose Flour
- ☐ 1 Teaspoon Salt
- ☐ 1 Teaspoon Baking Soda
- ☐ 1 Teaspoon Baking Powder
- ☐ 3 Teaspoons Ground Cinnamon
- ☐ 3 Eggs
- ☐ 1 Cup Vegetable Oil
- ☐ 2 1/4 Cup White Sugar
- ☐ 3 Teaspoons Vanilla
- ☐ 2 Cups Grated Zucchini

Instructions

- 1** Liberally butter two 8 X 4 inch Bread pans.
- 2** Preheat Oven to 325 Degrees.
- 3** Sift flour, salt, baking soda, baking powder, and cinnamon in separate bowl.
- 4** Beat eggs, oil, vanilla and sugar together in large bowl.
- 5** Add sifted ingredients to the creamed mixture and beat well.
- 6** Stir in grated zucchini until well combined.
- 7** Pour batter into prepared bread pans.
- 8** Bake for 70 minutes, and then let cool for at least an hour.

Tips

- Make sure to space the pans evenly on the middle rack of the oven, to ensure consistent cooking.