
Mom's Zucchini Bread

INGREDIENTS:

3 Cups all-purpose flour
1 tsp. salt
1 tsp. baking soda
1 tsp. baking powder
3 tsp. ground cinnamon
3 eggs
1 Cup vegetable oil
2 ¼ Cups white sugar
3 tsp. vanilla extract
2 Cups grated zucchini
1 Cup chopped walnuts (optional)

DIRECTIONS:

1. Grease and flour two 8 X 4-inch loaf pans. Preheat oven to 325 degrees F (165 degrees C)
2. Sift flour, salt, baking soda, baking powder, and cinnamon together in a bowl.
3. Beat eggs, oil, vanilla, and sugar together in a large bowl. Add the sifted ingredients to the creamed mixture, and beat well. Stir in the zucchini and add the nuts until well combined. Pour the batter into the prepared pans.
4. Bake for 40–60 minutes, or until a tester inserted into the center comes out clean. Cool in the pans on a rack for 10 minutes. Remove the bread from the pans and allow to cool completely.