

# Mom's Zucchini Bread

*1 hour*

from Allrecipes.com

## INGREDIENTS:

- 3 cups 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 cups white sugar
- 3 teaspoons vanilla extract
- 2 cups grated zucchini
- 1 cup chopped walnuts

## DIRECTIONS:

- Grease and flour two 8 x 4 inch pans. Preheat oven to 325.
- Sift flour, salt, baking powder, soda, and cinnamon together in a bowl.
- Beat eggs, oil, vanilla and sugar together in a large bowl. Add sifted ingredients to the creamed mixture, and beat well. Stir in zucchini and nuts until well combined. Pour batter into prepared pans.
- Bake for 50-60 minutes, or until tester inserted in the center comes out clean. Cool in pan on rack for 20 minutes. Remove bread from pan, and completely cool.

Makes 2 loaves