

Name

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Recipe Title

Pat's Zucchini Bread

Recipe Ingredients

3 EGGS - BEATEN UNTIL FLUFFY
2 CUPS WHITE SUGAR
1 CUP VEGETABLE OIL
1 TSP. VANILLA EXTRACT
2 CUPS GRATED RAW ZUCHINNI
2 CUPS FLOUR
1 TBS. CINNAMON
2 TSP. BAKING SODA
1 TSP SALT
1/4 TSP. BAKING POWDER
1 CUP CHOPPED WALNUTS (OPTIONAL)

Recipe Instructions

COMBINE THE 3 EGGS BEATEN FLUFY, 2 CUPS WHITE SUGAR, 1 CUP VEGETABLE OIL, AND 1 TSP. VANILLA EXTRACT AND BEAT UNTIL THICK. ADD THE 2 CUPS OF GRATED REW ZUCHINNI AND STIR TOGETHER. MIX THE 2 CUPS OF FLOUR, 1 TBS. OF CINNAMON, 2 TSP. OF BAKING SODA, 1 TSP. OF SALT, 1/4 TSP. OF BAKING POWDER, AND THE OPTIONAL 1 CUP OF CHOPPED WALNUTS SEPERATELY. MIX THE DRY INGREDIENTS WELL. GRADUALLY FOLD THE DRY INGREDIENTS INTO THE WET INGREDIENTS. ONCE MIXED WELL, POUR THE MIXTURE INTO TWO GREASED FLOWERED 5X9 LOAF PANS OR 6 MINI LOAF PANS OR 1 5X9 AND 3 MINI LOAF PANS. BAKE AT 350 DEGREES FOR 35-45 MINUTES, WHEN CENTER SPRINGS BACK AND THE KNIFE OR TOOTHPICK COMES OUT CLEAN AFTER INSERTING IT INTO THE CAKE.

THIS IS GREAT FOR A QUICK BREAKFAST WITH COFFEE OR TEA AND DELICIOUS FOR DESSERT!