



ZUCCHINI BREAD

(Makes 4 Loaves)

2 c. sugar
1 c. oil
3 eggs
2 c. shredded zucchini
1 tsp. vanilla
1 c. finely chopped nuts
3 c. sifted Heckers or Ceresota Unbleached Flour
¼ tsp. baking powder
1 tsp. cinnamon
½ tsp. salt
1 tsp. ginger
1 tsp. cloves
1 tsp. baking soda

- Preheat oven to 325°
- Combine sugar and oil; add eggs; mix well.
- Add zucchini, vanilla and nuts.
- Sift all dry ingredients together.
- Add to batter and beat until smooth.
- Turn into four well-greased 8½ x 4½ x 2-inch loaf pans.
- Bake in 325° oven for 1 hour or until tests done.
- Remove from pans; cool on rack.

