



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Zucchini Bread for Gift Giving (Makes 4 loaves)

3 cups all-purpose flour
1 teaspoon salt
½ teaspoon baking powder
2 teaspoons baking soda
2 teaspoons ground cinnamon
2 cups white sugar
1 cup vegetable oil
3 eggs
2 teaspoons vanilla extract
½ cup chopped walnuts
3 cups grated zucchini

Preheat oven to 350 degrees. Grease and flour 4 loaf pans.

In a medium bowl, mix together flour, salt, baking powder, baking soda and cinnamon. Set aside.

In a large bowl, combine sugar, oil, eggs and vanilla. Beat until smooth. Add flour mixture, and beat until smooth. Fold in walnuts and grated zucchini.

Divide batter into 4 well greased loaf pans. Bake at 350 degrees for 60 minutes or until toothpick inserted into middle of bread comes out clean. Do not overbake!!!