

ZUCCHINI BREAD Marsha & Richard W

Temp: 325 deg
Time: 50 to 60 minutes for large loaf pans; 35 minutes for small loaf pans

3 eggs
1c oil
2 c sugar
2 1/2 c grated zucchini or butter yellow squash – or a mixture of both
3 tsp vanilla

3 c flour ****
1 tsp salt
1 tsp baking powder
1 tsp baking soda
1 Tbsp cinnamon
½ tsp ground nutmeg

1. Grease and flour 1 large and 2 small loaf pans
2. In a large bowl, beat 3 eggs
3. Add oil, sugar, and vanilla and beat them and then add grated squash, still beating
4. Stir dry ingredients (flour, salt, baking powder, baking soda and cinnamon) together
5. Add blended dry ingredients to beaten egg mixture from # 3, stirring until batter is smooth
6. Pour batter into prepared pans
7. Bake according to the time above... cool in the pans on a cooling rack about 20 to 30 minutes and then remove to a cooling rack to cool completely

**** If using gluten free flour, use the same amount of flour, but for better binding use xanthum gum --- or a substitute for xanthum gum is cornstarch . For every cup of flour, use 1 ½ tsp cornstarch (adding to the flour mixture)