

## "Big Grandma's Zucchini Bread"

### ingredients:

- 2 ½ Cups Sugar
- 1 cup Oil
- 3 Eggs (Beaten)
- 3 Tsp Vanilla
- 3 cups Flour
- 1 Tsp Baking Soda
- 1 Tsp Baking Powder
- 1 Tsp Salt
- 1 Tsp Cinnamon
- 1 Cup Walnuts (Chopped)
- 2 Cups Chopped Zucchini peeled and seeded

### directions:

- Preheat Oven To 350°
- Whisk Dry ingredients together in small bowl.
- Combine sugar eggs and oil then beat until thoroughly mixed.
- Add dry ingredients to sugar and egg mixture, then add zucchini, vanilla & nuts.
- Pour into 2 greased loaf pans.
- Bake for 60 - 70 minutes

Makes 2 Loaves