

Zucchini Bread



INGREDIENTS

- 3 eggs
- 1 cup vegetable oil
- 2 cups white sugar
- 2 cups grated zucchini
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 3 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1 teaspoon salt
- 1/2 cup chopped walnuts
- 1/2 cup of dried cranberries or raisins

DIRECTIONS

1. Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 8x4 inch loaf pans.
2. In a large bowl, beat eggs until light and frothy. Mix in oil and sugar. Stir in zucchini and vanilla. Combine flour, cinnamon, soda, baking powder, salt and nuts; stir into the egg mixture. Divide batter into prepared pans.
3. Bake for 60 to 70 minutes, or until done.