

Zucchini Bread Recipe by Food Storage Moms

Ingredients:

2 cups sugar

1 cup oil (I used vegetable oil)

3 eggs

1/4 teaspoon baking powder

1 teaspoon salt

1 teaspoon baking soda

1 tablespoon cinnamon

1 tablespoon vanilla

2 cups grated zucchini with skins and all

3 cups flour (I used white bread flour)

Instructions:

Preheat your oven to 350 degrees. Cream the sugar, oil, and eggs. Combine the spices, the zucchini, and the flour with the creamed mixture. This recipe is so old it says to sift the flour, but I didn't. The recipe says to cook in two bread pans for 1 hour. I filled three one-pound loaf pans. I baked my smaller loaves for 50 minutes.