

## Zucchini Bread

*(recipe contributed by Fenny Evers, from online)*

### Ingredients

3 cups all-purpose flour  
1 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon baking powder  
3 teaspoons ground cinnamon  
3 eggs  
1 cup vegetable oil (can substitute with 1 cup unsweetened applesauce)  
2 1/4 cups white sugar (I used just under two cups)  
3 teaspoons vanilla extract  
2 cups grated zucchini  
1 cup chopped walnuts (optional)  
1/2 cup chocolate sprinkles (optional)

### Directions

Grease and flour two 8 x 4 inch pans. Preheat oven to 325 degrees F (165 degrees C).

Sift flour, salt, baking powder, soda, and cinnamon together in a bowl.

Beat eggs, oil, vanilla, and sugar together in a large bowl.

Add sifted ingredients to the creamed mixture, and beat well. Stir in zucchini and nuts until well combined.

Pour batter into prepared pans.

(I mixed in chocolate sprinkles into one of the loaves)

Bake for 40 to 60 minutes, or until tester inserted in the center comes out clean. Cool in pan on rack for 20 minutes. Remove bread from pan, and completely cool.

(btw, mine took the whole 60 minutes)