

Grandma May's Zucchini Bread

Ingredients

- 3 eggs
 - 2 cups sugar
 - 1 cup vegetable oil
 - 1 tablespoon vanilla
 - 2 cups grated loosely packed zucchini (squeeze out liquid)
 - 2 cups flour
 - 1 tablespoon cinnamon
 - 2 teaspoons baking soda
 - 1 teaspoon salt
 - 1/4 teaspoon baking powder
 - 1 cup chopped walnuts
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Instructions

1. Preheat oven to 350°F. Prepare two loaf pans (spray with Pam and line with parchment paper).
2. Beat eggs until frothy.
3. Add sugar, oil, and vanilla; beat until thick and lemon-colored.
4. Stir in grated zucchini.
5. Add dry ingredients (flour, cinnamon, baking soda, salt, and baking powder) and mix until combined.
6. Fold in chopped walnuts.
7. Divide batter evenly between prepared pans.
8. Bake for 1 hour, or until a toothpick inserted into the center comes out clean.
9. Cool in pans for 10 minutes before removing.