



ZUCCHINI BREAD

- 3 Cups Flour
- 1 ½ Cups Sugar
- 1 Cup Walnuts, Chopped 4 ½ Teaspoons Baking Powder
- 1 Teaspoon Salt
- 4 Eggs
- 2/3 Cup Salad Oil
- 2 Cups Zucchini, Grated
- 2 Teaspoons Grated Lemon Peel

DIRECTIONS

- 1. Mix flour, sugar, walnuts, baking powder and salt in a large bowl.
- 2. In a medium bowl, beat eggs slightly, add oil, zucchini and lemon peel.
- 3. Stir liquid mixture into flour mixture until just moistened.
- 4. Divide into two loaf pans.
- 5. Bake 1 hour at 350 degrees.
- 6. Cool 10 minutes before removing from pans.